

**Guidance for local enforcement sampling officers
on priorities for FSA
2016/17 National Coordinated Sampling Programme**

PLEASE NOTE

This guidance is likely to change, especially the sampling plans at the end of each piece of priority-specific guidance, when we have the interim results from the 2015/16 sampling programme. The finalised version should be published before Christmas 2015.

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 01	Meat Country of Origin Labelling
Consumer benefits	Consumers should not be misled about the origin of their meat.
Purpose	To check that country of origin labelling in respect of the Food Information Regulations and associated meat country of origin legislation (EU 1337/2013) is being complied with.
Which food(s)?	Fresh and frozen meat of lamb, goat, pig and poultry. (Not meat preparations or products.) Mainly prepacked, but some non-prepacked.
UK-produced or imported?	Both
Country of origin	Any
Port or inland authority?	Both
Which businesses?	Importers, wholesale (particularly those supplying caterers), retail. A spread of business sizes.
Is it important to get a good geographic spread of samples?	Not important for multiple retailers, multiple wholesalers or internet sales, but needs a reasonable spread (3 regions) for smaller independent businesses.
Formal or informal sample?	At discretion of Sampling Officer. It may not be necessary to take a physical sample as no analysis is needed.
Sample size, containers, handling	A physical sample may not be needed, unless it is to be sent for a labelling check.
Any additional information that needs to be collected from the business at the time of sampling?	<p>This project is a paper exercise to check the labelling in relation to country of origin and that adequate requirements in relation to traceability procedures are in place to meet EU Regulation 1337/2013.</p> <p>On UKFSS in the 'Additional information' field on the COP tab, enter in text the following details:</p> <p>'That the origin information is present and how it is presented. Any other information that could be construed by the consumer as indicating origin (eg flag, place name, traditional product or place association).'</p>
Analytical method(s)	Labelling check by Public Analyst if necessary – enforcement officer to use judgement.
Enforcement action if non-compliance found	Use the normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Sampling plan - Multiples

Type of Product	Type of business to sample from, and number of samples from each					
	Importer – major brands – sample at port	Wholesale – particularly supplying caterers	Retail	Internet		
Lamb – fresh	0	2	2	1		
Lamb – frozen	2	2	2	1		
Goat – fresh	0	2	2	1		
Goat – frozen	2	2	2	1		
Pig – fresh	0	2	2	1		
Pig – frozen	2	2	2	1		
Poultry – fresh	0	2	2	1		
Poultry – frozen	2	2	2	1		
Total	8	16	16	8		

Sampling plan – smaller independents

Type of Product	Type of business to sample from, and number of samples from each					
	Importer – lesser known brands – sample at port	Wholesale – particularly supplying food service	Retail	Internet		
Lamb – fresh	0	1	5	0		
Lamb – frozen	2	1	5	0		
Goat – fresh	0	1	4	0		
Goat – frozen	2	1	4	0		
Pig – fresh	0	1	4	0		
Pig – frozen	2	1	4	0		
Poultry – fresh	0	1	5	0		
Poultry – frozen	2	1	5	0		
Total	8	8	36	0		

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Priority number 02	Allergens and gluten
Consumer benefits	Consumption of allergens by food allergic consumers can result in severe allergic reaction or death.
Purpose	Monitor whether businesses understand dietary requirements of food allergic- and food-intolerant consumers and provide food with correct allergen ingredients information covering the 14 allergens listed in legislation. To monitor whether allergens are actively managed to prevent or reduce cross-contamination
Which food(s)?	Non-prepacked foods sold by food service
UK-produced or imported?	UK-produced only
Country of origin	Irrelevant.
Port or inland authority?	Inland only.
Which businesses?	Catering businesses of all sizes, including: <ul style="list-style-type: none"> • retail premises with a catering arm (e.g. supermarket with café) • commercial catering – restaurants, cafes, takeaways, delicatessens, mobile catering • institutional catering – schools, prisons, hospitals, hospices, care homes. • transport caterers for trains, planes and ferries.
Is it important to get a good geographic spread of samples?	Yes – all inland regions.
Formal or informal sample?	At discretion of Sampling Officer. All samples must be taken as follows: <ul style="list-style-type: none"> • declare that you have an allergy to ‘x’ food. • request allergen ingredient information for a meal. Two ways of asking this: <ol style="list-style-type: none"> 1) Does it have ‘x’ allergen? If not, order/sample meal and test for ‘x’ allergen. 2) Does it have ‘x’ allergen? If yes, can it be made without ‘x’ allergen? If yes, order/sample meal and test for ‘x’ allergen.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Note the way that the food was requested and any response. Note whether any written information about allergens is displayed/provided.

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Analytical method(s)	<p>No specific methods are set out in legislation. However, as the protein elicits an allergic reaction we request that the method be validated for the food matrix, protein based, fully quantifiable e.g. Enzyme Linked Immunoassay (ELISA). A fully-quantified ELISA test will help to determine whether it is an issue of cross-contamination or an undeclared allergenic ingredient.</p> <p><u>DNA methods can only be used as an initial screen</u>, where positive for the target allergen, it must be followed up by a protein-based method to fully quantify risk to the allergic consumer.</p>
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Enforcement action if non-compliance found	Use normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each							
	Retail+catering		Commercial catering					
	Chain super-market café	Independent super-market café	Chain restaurant/café	Independent restaurant/café	Takeaway	Deli-catessen	Mobile takeaway	
Non-prepacked food	10	30	15	30	40	25	25	
Total	10	30	15	30	40	25	25	
	Institutional catering					Transport catering		
	School	Prison	Hospital	Hospice	Care home	Trains	Planes	Ferries
Non-prepacked food	25	15	20	15	20	10	10	10
Total	25	15	20	15	20	10	10	10
Grand total*	300							

* Please ignore the Grand total. It is included only to aid calculation of samples required.

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Priority number 03	Cyanide in bitter apricot kernels, powder and spreads
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Consumer benefits	Prevent toxic and potentially lethal levels of consumption of bitter almond containing high levels of amygdalin, a cyanogenic glycoside. It is often vulnerable consumers who purchase these products.
Purpose	The data will be used to refine risk assessments and to inform EU negotiations on setting appropriate levels for cyanide as there have been a number of RASFFs raised about this issue.

Which food(s)?	Bitter apricot kernels, powder and spreads
UK-produced or imported?	Both
Country of origin	A range of origins: Pakistan, Turkey, India, Iran, China and Australia, as well as UK-processed foods.
Port or inland authority?	Both
Which businesses?	Importers, processors/manufacturers, retail including health food outlets, internet. Size of business not important.
Is it important to get a good geographic spread of samples?	No – unlikely to be just produced and sold locally.

Formal or informal sample?	At discretion of sampling officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Country of origin, labelling information and instructions for consumption.

Analytical method(s)	Test for levels of total hydrocyanic acid
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Enforcement action if non-compliance found	Although no levels have yet been set in legislation, if analysis finds unsafe levels of the toxin(s) concerned, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each				
	Importers – sample at port	Processors/ Manufacturers	Retail	Internet	
Kernels	16	4	20	30	
Powders	12	3	10	15	
Spreads	12	3	10	15	
Totals	40	10	40	60	

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Priority number 04	Meat speciation in meat products and preparations
Consumer benefits	Consumers have a right not to be misled about the meat species in their food. This is particularly important for consumers who avoid particular meats on religious, cultural or ethical grounds.
Purpose	To check that the correct information about meat species is given on labels, on menus or orally to the customer and improve the level of compliance
Which food(s)?	Burgers, kebabs, pies, curries, pizza, ready meals, sausages, including some halal or kosher foods to check that pork is not present
UK-produced or imported?	Both
Country of origin	Any
Port or inland authority?	Inland authority only
Which businesses?	Manufacturers, takeaways, other food service, wholesale, retail markets, retail shops, farm shops. Apart from the manufacturers, which should be of a range of sizes, the focus should be on smaller/ independent businesses.
Is it important to get a good geographic spread of samples?	Geographic spread is not needed for manufacturers – although more than one region may need to be involved to get spread of products. Geographic spread is needed for non- branded goods from independent food service, independent wholesale, independent retailers, farmer markets and farm shops. Suggest 3 regions.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Details of labelling, menu descriptions, notice boards, verbal assurance etc.
Analytical method(s)	Test for different meat species, including horse.
Enforcement action if non-compliance found	Use the normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Note – this is provisional and subject to confirmation once results from 2015/16 sampling programme are analysed

Sampling plan – England figures only (other UK countries have their own sampling plans)

Sampling plan- 1 - Manufacturers

		Type of business to sample from, and number of samples from each
Type of Product		Processors/manufacturers
Burgers		
	Chilled	5
	Frozen	5
Kebabs/kebab meat		
	Chilled	5
	Frozen	5
Pies		
	Chilled	4
	Frozen	3
	Tinned	2
Curries and other ready meals		
	Chilled	4
	Frozen	3
	Tinned	2
Pizza		
	Chilled	3
	Frozen	3
Sausages		
	Chilled	4
	Frozen	4
Total		52

Sampling plan- 2 – Food service, retail etc

		Type of business to sample from, and number of samples from each				
Type of Product		Food service – smaller independent	Wholesale - independent	Retail - independent	Market/ Farmers' Market	Farm shop
Takeaway/food service						
	Burgers	5				
	Kebabs	5				
	Pies	5				
	Curries	5				
	Pizza	5				
	Sausages	5				
Other						
	Burgers – chilled	1	1	1	1	1
	Burgers - frozen	1	1	1	1	1
	Kebabs/kebab meat – chilled	1	1	1	1	1
	Kebabs/kebab	1	1	1	1	1

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		Type of business to sample from, and number of samples from each					
Type of Product		Food service – smaller independent	Wholesale - independent	Retail - independent	Market/ Farmers' Market	Farm shop	
	meat – frozen						
	Pies – chilled	1	1	1	1	1	
	Pies – frozen	1	1	1	1	1	
	Pies – tinned	1	1	1	1	1	
	Curries & other ready meals - chilled	1	1	1	1	1	
	Curries & other ready meals - frozen	1	1	1	1	1	
	Curries & other ready meals - tinned	1	1	1	1	1	
	Pizza – chilled	1	1	1	1	1	
	Pizza - frozen	1	1	1	1	1	
	Sausages – chilled	1	1	1	1	1	
	Sausages – frozen	1	1	1	1	1	
	Sausages - tinned	1	1	1	1	1	
Total		45	15	15	15	15	

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Priority number 05	Wines and spirits –counterfeit and adulteration
Consumer benefits	Adulterants in counterfeit alcohol are potentially lethal. Even when the alcohol is fit for consumption, counterfeit products defraud the consumer.
Purpose	To help combat a known problem and provide additional data to further target future activity.
Which food(s)?	Vodka, wine and whisky/whiskey suspected of being counterfeit.
UK-produced or imported?	Both – counterfeit goods will not necessarily declare the true origin
Country of origin	Any
Port or inland authority?	Both
Which businesses?	Importers, small independent wholesalers and retailers, pubs and catering (chain and independent).
Is it important to get a good geographic spread of samples?	Yes – counterfeit alcohol producers are likely to sell principally in the area they produce in. Suggest 5 regions.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Photographs of the bottles/labels. Upload these to UKFSS as attachments to the relevant sample record.
Analytical method(s)	Test for adulterants and authenticity: <ul style="list-style-type: none"> - Alcohol content (ABV) - Presence and level of methanol or isopropanol - Presence and level of chloroform
Enforcement action if non-compliance found	Use normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each							
	Importer – sample at port	Small independent wholesaler	Small independent retailer	Pubs – Chain	Pubs – Independent	Catering - Chain	Catering - Independent	Internet
Vodka	10	10	15	6	6	6	8	6
Wine	9	10	15	6	6	6	8	6
Whiskey/Whisky	10	10	15	6	6	6	8	6
Total	29	30	45	18	18	18	24	18
Grand total*	200							

* Please ignore the Grand total. It is included only to aid calculation of samples required.

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Priority number 06	Food supplements
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Consumer benefits	Consumers have a right to know what is in their food and not to be misled by what is on the label.
Purpose	<p>Check compliance of food supplements on sale and support the Department of Health (DH) in taking forward this policy area, on which DH lead.</p> <p>Reasons for non-compliance include:</p> <ul style="list-style-type: none"> • Use of non-authorised health claims; • Misuse of/incorrect wording of permitted nutrition or health claims; • Non-compliance with the conditions of use of a specific nutrition or health claim listed in the EU Register and/or Food Supplements legislation; • Non-compliance with specific conditions for health claims e.g. Articles 10 and 14(2) under EC Regulation 1924/2006 on nutrition and health claims; • Contains unauthorised substance. Some such unauthorised substances may show on labels without having to test the products; • Use of nutrition claims not in the EU Register; • Non-compliance with the general requirements under Regulation (EC) 1169/2011

Which food(s)?	Food supplements in general, plus those containing glucosamine or probiotics which should have a supporting, authorised claim. See overleaf for DH additional guidance.
UK-produced or imported?	Both
Country of origin	Various
Port or inland authority?	Both
Which businesses?	Both small and large retail and on the internet, including businesses that may be trading from home who are not registered as food businesses.
Is it important to get a good geographic spread of samples?	No

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Take photos of the label and the product and upload them as attachments to the sample record on UKFSS.

Analytical method(s)	This will be largely a paper-based exercise. However, we are requesting that approximately 20% of samples are analysed. A
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	<p>decision on what samples should be analysed should be based upon your judgement and we have allocated a portion of funding to support this. Tests that could be carried out include analysis:</p> <ul style="list-style-type: none">• to confirm claim made .i.e. contains xx% of xx• where you suspect an unauthorised or non-permitted ingredient is present.
Enforcement action if non-compliance found	Use normal enforcement hierarchy.
Any other enforcement body involved?	No

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**DH view on food supplement claims “probiotic”/“contains probiotic”
and “glucosamine”/“contains glucosamine”**

Claims, such as “probiotic”/“contains probiotic” and similar references in commercial communications about a food are health claims since they imply a health benefit (EC guidance, 2007). Such statements refer to a function in the body. “Probiotic”/contains probiotic” and similar references could at the very least be considered a general, non-specific health claim (as referred to in Article 10(3) of the Nutrition & Health Claims Regulation 1924/2006) and so will have to be accompanied by a specific relevant authorised health claim. In practice, this is likely to mean that they should be accompanied by an authorised health claim for the strain of micro-organism in the product. In the absence of such authorised claims, the term “probiotic”/“contains probiotic” and similar references may not be used in commercial communication.

The DH view of statements such as “contains X (name of micro-organism)” and “contains glucosamine” is that they cannot be used as authorised nutrition claims in commercial communication if they do not have beneficial nutritional properties. The DH opinion regarding such statements is that they could potentially be viewed as ingredient claims rather than nutrition claims, depending upon how they are presented and context.

Substances such as “glucosamine” could be marketed as a substance in a food supplement under the food supplements legislation if Food Business Operators showed evidence that they have a nutritional effect/physiological effect but not necessarily “beneficial” effects. By contrast, Article 2 of the Nutrition & Health Claims Regulation 1924/2006 requires food to have a beneficial nutritional property when a nutrition claim is made.

If the statement “contains glucosamine” is considered as meeting the requirement in Article 6(3)(a) of Directive 2002/46/EC as mandatory labelling on food supplements, it would be exempt from the rules in Regulation 1924/2006 by way of Article 2(2)(1). Similarly, other mandatory labelling information such as that in the ingredients list and nutrition panel (information panel), is exempt. However, the names of the nutrient(s)/substance(s) are only required to appear once on the label to meet the requirement of Art 6(3)(a) 2002/46/EC; therefore if glucosamine was emphasised on the label again such that it could be construed as a nutrition claim (for example as a ‘contains glucosamine’ claim) this could be considered as an unauthorised nutrition claim.

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each			
	Gyms	Beauticians	Independent chemist	Internet
Food supplements general	14	10	11	15
Food supplements with glycosamine	14	10	11	15
Food supplements with probiotics	14	10	11	15
Total	42	30	33	45
Grand total	150			

* Please ignore the Grand total. It is included only to aid calculation of samples required.

[sampling plan subject to amendments depending on 2015/16 results]

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Priority number 07	Fusarium toxins (Deoxynivalenol, zearalenone and fumonisins B1+B2)
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Consumer benefits	Fusarium toxins are associated with a range of toxic effects including sickness and diarrhoea. Reported chronic effects in animals include suppression of the immune system. Zearalenone (ZON) is oestrogenic and has been shown to exhibit hormonal effects such as infertility, particularly in pigs. Fumonisins have been related to oesophageal cancer in humans, and to liver and kidney toxicity in animals.
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Purpose	Monitor whether maize and maize products are compliant with legal limits as set out in Regulation (EC) No1881/2006 at http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&from=en
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Which food(s)?	Maize and maize products from EU countries. Products include flour, breakfast cereals, tinned maize, baked goods (eg tortilla, biscuits, bread).
UK-produced or imported?	Imported from within the EU
Country of origin	EU countries other than the UK
Port or inland authority?	Inland only
Which businesses?	Range of businesses of all sizes including retail, wholesale, manufacturer, internet.
Is it important to get a good geographic spread of samples?	No – unlikely to be just produced and sold locally.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	None

Analytical method(s)	For sampling methods please refer to EC Regulation 401/2006. There is also mycotoxins sampling guidance produced by FSA which can be found at the following link http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling
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Enforcement action if non-compliance found	Use normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each			
	Manufacturer/processor	Wholesale	Retail	Internet
Maize	5	5	4	4
Flour	5	5	5	6
Bread/tortillas	7	4	5	0
Biscuits	5	4	4	4
Tinned maize	3	2	3	2
Breakfast cereals	5	4	5	4
Total	30	24	26	20

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Priority number 08	Acrylamide
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Consumer benefits	Acrylamide in food potentially increases the risk of developing cancer for consumers in all age groups.
Purpose	To inform ongoing discussions with Commission and Member States on acrylamide levels in food and risk-management measures currently used or being considered by industry to reduce acrylamide in food. Also to assess businesses' HACCP acrylamide controls for compliance with EU standards/official requirements and their awareness of guidance on acrylamide reduction. There are currently no regulatory maximum limits for acrylamide in food. However, the Commission has introduced 'indicative values' for those food groups considered to contribute the most to consumer dietary exposure to acrylamide. More information on acrylamide is on the FSA website at http://www.food.gov.uk/science/acrylamide#

Which food(s)?	French fries/chips sold as ready-to-eat and potato crisps (including vegetable crisps) where cooked on premises. Sample at point of service.
UK-produced or imported?	Both
Country of origin	Irrelevant
Port or inland authority?	Inland only
Which businesses?	A range of sizes of shops selling French fries/chips that are cooked on the premises, restaurants and other food service.
Is it important to get a good geographic spread of samples?	Yes, to check compliance/controls in all inland regions.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	<p>For shops and restaurants preparing ready-to-eat French fries/chips, the following additional information needs to be collected at the time of sampling;</p> <ul style="list-style-type: none"> • Fresh potato or manufacturer-supplied French fries/chips • Storage/preparation • Cooking temperature/time <p>Enter these details on UKFSS in the 'Additional Information' on the COP tab in the following format: "Fresh potato or manufacturer-supplied French fries/chips [Text] Details of storage/preparation [Text] Cooking temperature - [number] degrees Cooking time - [Number and time unit]"</p>

Analytical method(s)	Discuss with your Public Analyst.
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Enforcement action if non-compliance found	<p>Although there are currently no regulatory maximum limits for acrylamide in food, if levels are found higher than the EU indicative values, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.</p> <p>FoodDrinkEurope have produced a toolkit on acrylamide, linked from the FSA website on the right hand side of the webpage at http://www.food.gov.uk/science/acrylamide#</p>
Any other enforcement body involved?	No

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each			
Type of Product	Chain chip/French fries shop	Independent chip/French fries shop	Chain restaurant/other food service	Independent restaurant/other food service
Ready-to-eat chips/French fries	5	30	7	40
Potato/vegetable crisps	5	0	3	10
Total	10	30	10	50

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Priority number 09	Total arsenic and inorganic arsenic
Consumer benefits	Arsenic is highly toxic and it is recommended that dietary exposure to inorganic arsenic should be reduced.
Purpose	Monitor levels of inorganic arsenic in broad range of foods. From the setting of EU maximum levels in rice and rice products from 1 January 2016 (Regulation (EU) 2015/1006 - http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32015R1006&from=EN), ensure compliance with maximum levels.
Which food(s)?	Broad range of fruits and vegetables produced in the UK, cereals/ cereal-based products, milk and dairy products, rice and rice-based products (e.g. rice waffles, rice wafers, rice crackers and rice cakes) including rice-based products for infants, rice-based gluten-free substitute foods, rice-based gluten-free flour and food supplements.
UK-produced or imported?	Both
Country of origin	Any
Port or inland authority?	Both
Which businesses?	Small/medium UK retail shops, markets, supermarkets, internet and UK ports.
Is it important to get a good geographic spread of samples?	No, unlikely to be just produced and sold locally.
Formal or informal sample?	At discretion of Sampling Officer but see Analytical methods below.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	No
Analytical method(s)	Accredited methods are readily available for total arsenic. Though not as readily available, the analysis of inorganic arsenic is reliable for rice and rice-based products. For cost reasons, suggest analyse for total arsenic first and if found to be high, analyse for inorganic arsenic.
Enforcement action if non-compliance found	From 1 January 2016 use normal hierarchy of enforcement for ensuring compliance with EU maximum levels of inorganic arsenic in rice and rice-based products. For all other food products sampled, and for rice and rice-based products until 1 January 2016, if analysis shows high levels, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Importers- sample at port	Small retail	Medium- sized retail	Markets	Supermarkets	Internet
Rice	10	25	15	8	5	8
Rice-based products	15	25	15	8	5	10
Rice-based gluten-free products	15	25	15	6	5	8
UK fruit and vegetables	20	25	10	8	5	0
Cereals, cereal- based products	10	25	10	5	5	10
Milk and dairy	5	15	10	4	5	5
Total	75	140	75	39	30	41
Grand total*	400					

* Please ignore the Grand total. It is included only to aid calculation of samples required.

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Priority number 10	Erucic acid in plant oils
Consumer benefits	Consumption of high levels of erucic acid can affect heart health.
Purpose	To identify non-compliant products, or products that are sold for non-food use that could confuse the consumer. This will help increase compliance and provide data for policy development. A maximum level of 50g/kg has been set for erucic acid in food. Some businesses label products such as mustard oil 'for external use only'. However, the product can be found sold alongside food – confusing consumers. Some companies have misleading statements on their web sites, suggesting that such products can be used for food.
Which food(s)?	Mustard oil and mustard oil blends, sesame oil and rapeseed oil
UK-produced or imported?	Both
Country of origin	Any
Port or inland authority?	Both
Which businesses?	Importers, processors, retail, wholesale, catering, internet. Multiples/chains and small independent businesses. Mustard oil is likely to be found in ethnic businesses in particular North Indian, but samples from other cuisines would be useful.
Is it important to get a good geographic spread of samples?	No – it is likely that products will be available throughout the UK, regional variation is unlikely.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Record information on the label and whether it is displayed alongside food products or with cosmetics etc. Enter these details on UKFSS in the 'Additional Information' field on the COP tab in the following format: "Label information [Text/numbers] Displayed as ['food' or 'cosmetic']".
Analytical method(s)	Test for the presence and level of erucic acid EC Regulation 401/2006 as amended
Enforcement action if non-compliance found	Use normal hierarchy of enforcement action.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each								
	Importer – sample at port	Processor/ manufacturer	Wholesale - multiple	Wholesale - independent	Retail - multiple	Retail - independent	Food service - chain	Food Service - independent	Internet
Mustard oil	4	2	4	5	3	10	3	5	8
Mustard oil blend	4	2	4	5	3	10	3	5	5
Sesame oil	4	2	4	3	2	10	2	2	4
Rapeseed oil	4	2	3	3	2	10	2	2	4
Total	16	8	15	16	10	40	10	14	21
Grand total*	150								

* Please ignore the Grand total. It is included only to aid calculation of samples required.

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Priority number 11	Plastic rice
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Consumer benefits	Consumers have a right not to be misled about what their food is and to be protected from harmful chemicals.
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Purpose	<p>Artificial (plastic) rice sold on the Chinese market has reportedly found its way into various Asian countries, including India, Indonesia and Vietnam. The rice is produced using a mix of potatoes, sweet potatoes, and plastic. It is formed by mixing the potatoes and sweet potatoes into the shape of rice grains, before then adding industrial synthetic resins.</p> <p>The rice does not behave like normal rice, i.e. it remains very hard even after it has been cooked so could be a choking hazard. Medical statements have also confirmed that the synthetic resins used in this process are harmful.</p>
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Which food(s)?	Rice imported from China, India, Indonesia, Vietnam
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UK-produced or imported?	Imported only
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Country of origin	Asia, especially China, India, Indonesia, Vietnam
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Port or inland authority?	Both
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Which businesses?	Importers and smaller, independent ethnic retail/wholesale. Target lesser known brands.
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Is it important to get a good geographic spread of samples?	Yes. Suggest 3-4 regions.
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Formal or informal sample?	At discretion of Sampling Officer.
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Sample size, containers, handling	Discuss with your Public Analyst.
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Any additional information that needs to be collected from the business at the time of sampling?	
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Analytical method(s)	Discuss with your Public Analyst.
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Enforcement action if non-compliance found	Use normal enforcement hierarchy.
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Any other enforcement body involved?	No
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Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each					
Type of Product	Ports	Wholesale to caterers	Independent retail			
Imported rice	25	13	12			
Total	25	13	12			

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Priority number 12	Non-English labels
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Consumer benefits	Help prevent potential safety issues, for example when information about allergens cannot be understood.
Purpose	Sampling to identify size of apparent problem. EU Regulation 1169/2011 sets out requirements for information for consumers. More information is at https://www.food.gov.uk/enforcement/regulation/fir/labelling

Which food(s)?	Prepacked foods with non-English labels
UK-produced or imported?	Imported only
Country of origin	Range of countries
Port or inland authority?	Inland only
Which businesses?	Independent retailers of imported products.
Is it important to get a good geographic spread of samples?	Yes, as trying to assess size of problem.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Label check only. No analysis but results to be uploaded to UKFSS.
Any additional information that needs to be collected from the business at the time of sampling?	Full details of label – photograph if possible.

Analytical method(s)	Label check only.
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Enforcement action if non-compliance found	Use normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each					
Type of Product	Independent retailers					
Prepacked imported foods	150					
Total	150					

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Priority number 13	Accuracy of net weight/count of frozen seafood
Consumer benefits	Mitigate the risk of consumers buying frozen prawns or seafood products that do not provide a clear indication of net weight, or provide it alongside confusing indications of gross weight (inclusive of glaze). The Commission have come to a legally supported position that gross weight should not be included on packs destined either for final consumers or mass caterers.
Purpose	Monitor compliance with Regulation (EU) 1169/2011 Food Information Regulations and support catering and retail businesses because previous sampling has revealed misleading practice in the wholesale-catering sector.
Which food(s)?	Frozen prawns and seafood, Individually Quick Frozen (IQF) and block frozen
UK-produced or imported?	Both
Country of origin	Irrelevant
Port or inland authority?	Both
Which businesses?	Range of UK processors/manufacturers, some importers from third countries, some wholesale-to-catering and some retail, both market-leading and other brands.
Is it important to get a good geographic spread of samples?	No.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Net weight. Gross weight if provided. Percentage of glaze if provided. Added water if relevant. Indication of 'count' or 'pieces per KG' as this should be net of glaze. Enter these details on UKFSS in the 'Additional information' field on the COP tab in the following format: "Net weight [number] grams Gross weight [number] grams Percentage of glaze [number]% Added water [text]".
Analytical method(s)	WELMEC method and Codex method.
Enforcement action if non-compliance found	Use normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code N16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each				
	Importers from 3 rd countries (sample at ports)	UK processors/manufacturers	Wholesale-to-caterers	Retail – market leaders	Retail - other
Frozen prawns	15	15	25	5	15
Frozen seafood	15	15	25	5	15
Total	30	30	50	10	30

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code N16-17**

Priority number 14:1	Mycotoxins: Sterigmatocystin in rice and oat products
Consumer benefits	Sterigmatocystin is genotoxic and carcinogenic.
Purpose	Collect data to inform EU negotiations and policy development and to raise awareness and knowledge of the issue among enforcement officers and businesses.
Which food(s)?	Rice and oat products.
UK-produced or imported?	Both
Country of origin	Range of UK and imported.
Port or inland authority?	Both
Which businesses?	From as wide a range as possible including manufacturers/processors, retail, wholesale, point of import into the UK, chains, independent sellers and the internet. From a range of sizes of business.
Is it important to get a good geographic spread of samples?	Not important because unlikely that rice and oat products would be produced and sold in a particular region.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	None
Analytical method(s)	For sampling methods please refer to EC Regulation 401/2006. There is also mycotoxins sampling guidance produced by FSA which can be found at the following link http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling
Enforcement action if non-compliance found	Use normal enforcement hierarchy. For mycotoxins where no levels have yet been set in legislation, if analysis finds unsafe levels take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No.

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Importers – sample at ports	Manufacturers	Wholesale	Chain retail	Independent retail	Internet
Rice	2	2	2	2	3	2
Oats	2	2	2	2	3	2
Rice Products	2	2	2	2	3	1
Oat products	2	2	2	2	3	1
Total	8	8	8	8	12	6

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Priority number 14:2	Mycotoxins: Aflatoxin in chillies
Consumer benefits	Aflatoxin B1 is the most toxic type of aflatoxin. It is a potent carcinogen in laboratory animals and can cause cancer in humans by reacting with genetic material
Purpose	Collect data to inform EU negotiations and setting of maximum levels for aflatoxins.
Which food(s)?	Fresh, dried whole and ground chillies or chillies used as an ingredient, eg in spice mix.
UK-produced or imported?	Both
Country of origin	Range of UK and imported.
Port or inland authority?	Both
Which businesses?	Retailers including both large and small. Wholesalers, importers - at the point of entry into the UK - independent sellers and the internet.
Is it important to get a good geographic spread of samples?	Not important because rare that chillies and chilli ingredients would be produced and sold in a particular region.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	None
Analytical method(s)	For sampling methods please refer to EC Regulation 401/2006. There is also mycotoxins sampling guidance produced by FSA which can be found at the following link http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling
Enforcement action if non-compliance found	Use normal enforcement hierarchy. For mycotoxins where no levels have yet been set in legislation, if analysis finds unsafe levels take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No.

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code N16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Importers- sample at ports	Wholesale	Chain retail	Independent retail	Internet	
Fresh chillies	4	3	2	2	1	
Whole dried chillies	4	3	2	3	1	
Ground chillies	4	3	2	3	1	
Chilli in products, eg spice mix	4	2	2	3	1	
Total	16	11	8	11	4	

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code N16-17

Priority number 14:3	Mycotoxins: in flour and bread products
Consumer benefits	Mycotoxins can cause a variety of adverse health effects in humans and have been shown to be genotoxic.
Purpose	Collect information to determine if there is a problem with products originating from other Member States. The Commission has set out maximum levels for mycotoxins in Regulation (EC) No1881/2006 at http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&from=en
Which food(s)?	<p>Flour and bread products brought into the UK from Poland, and other European countries, as well as UK-grown. Any speciality bread/biscuits/cakes/pastry from European countries could be sampled, as follows:</p> <p>Wheat-based - test for deoxynivalenol (DON), zearalenone (ZEN) and ergot alkaloids Rye-based/mixture - test for DON, ZEN and ergot alkaloids Oat-based/mixed - DON, ZEN, T-2/HT-2 toxin</p> <p>There are maximum levels for DON and ZEN. Data on ergot alkaloids and T-2/HT-2 toxin will be in accordance with EC Recommendations 2012/154/EU (http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32012H0154&rid=1) and 2013/165/EU (http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:091:0012:0015:EN:PDF) and will feed into EC negotiations.</p>
UK-produced or imported?	UK and other EU
Country of origin	Other European countries and the UK
Port or inland authority?	Inland
Which businesses?	Independent retailers and small bakeries using flour from other EU countries, particularly if they have imported it direct. UK-produced flour from smaller, artisan type mills and any bread produced from it.
Is it important to get a good geographic spread of samples?	A wide geographic spread isn't needed; however, for the UK-milled flour it is likely that a couple of regions will be needed to capture more than one mill.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	
Analytical method(s)	For sampling methods please refer to EC Regulation 401/2006. There is also mycotoxins sampling guidance produced by FSA which can be found at the following link http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling

**2016/17 National Coordinated Sampling Programme – priority guidance for
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Enforcement action if non-compliance found	Use normal enforcement hierarchy. For mycotoxins where no levels have yet been set in legislation, if analysis finds unsafe levels take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each				
	Independent retailers	Small bakeries who use imported EU flour	Small bakeries using flour produced in small local mills	Small artisan mills using locally grown grains	
Flour	10	5	4	3	
Bread products	12	7	6	3	
Total	22	12	10	6	

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 15	Levels of heavy metals
Consumer benefits	Minimise risk of excess consumption of heavy metals such as cadmium, lead and mercury. Minimise risk to nickel-sensitised consumers of eczema from excess consumption.
Purpose	<p>Provide data (in required EFSA format) to inform EU ongoing discussions on maximum levels of cadmium, lead and mercury in food. Also provide data on levels of nickel in foods to inform discussions on possible future risk-management measures.</p> <p>Cadmium is primarily toxic to the kidney and can also cause bone demineralisation, either through direct bone damage or indirectly as a result of renal dysfunction. Cadmium has also been associated with an increased risk of cancer.</p> <p>Lead accumulates in the body, primarily in the skeleton. Lead-associated neurotoxicity has been found to affect central information processing and short-term verbal memory. The developing brain is more vulnerable to the neurotoxicity of lead than the mature brain and therefore young children are particularly at risk. EFSA has previously concluded there is no recommended tolerable intake level for lead as there is no evidence of thresholds for a number of critical health effects.</p> <p>Mercury is highly toxic, particularly to the nervous system. The developing brain is thought to be the most sensitive target organ for mercury toxicity and therefore unborn children constitute the most vulnerable group.</p>
Which food(s)?	Fruit, vegetables (including fungi such as shiitake, porcini, oyster), legumes, nuts, oilseeds, milk and dairy products, cereals, fish, tea (including herbal and fruit infusions), herbs, liver and kidney.
UK-produced or imported?	Both
Country of origin	Various
Port or inland authority?	Both
Which businesses?	Range of sizes of businesses including primary producers, importers, UK slaughterhouses, butchers' shops, markets, supermarkets.
Is it important to get a good geographic spread of samples?	A good geographic spread of samples should be obtained to ensure the samples collected are representative.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	No
Analytical method(s)	Discuss with your Public Analyst.

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Enforcement action if non-compliance found	Use normal hierarchy of enforcement for contaminants with EU-set maximum levels. For heavy metals with no set maximum levels, if analysis reveals unsafe levels, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	No

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Primary producers	Importers – sample at port	Slaughter-houses	Butchers	Markets	Supermarkets
Fruit, vegetables and fungi	30	20	0	0	30	6
Legumes, nuts seeds	30	20	0	0	10	0
Cereals	25	20	0	0	10	8
Milk and dairy	25	15	0	0	15	4
Fish	20	15	0	0	15	4
Tea (including herbal and fruit infusions)	0	15	0	0	0	5
Herbs	10	20	0	0	10	4
Liver and kidney	0	0	50	50	10	4
Total	140	125	50	50	100	35
Grand total*	500					

* Please ignore the Grand total. It is included only to aid calculation of samples required.

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 16	Dioxins and PCBs in eggs
Consumer benefits	Reduce exposure to dioxins and PCBs which can have adverse health effects at very low levels.
Purpose	Response to Commission request to investigate possible non-compliance and to advise producers about mitigation measures where necessary.
Which food(s)?	Organic or free-range eggs.
UK-produced or imported?	UK-produced.
Country of origin	UK
Port or inland authority?	Inland only.
Which businesses?	Primary producers, small and medium-sized only (flocks <1,000 birds).
Is it important to get a good geographic spread of samples?	Need good range of producers but may be concentrated in particular areas. Suggest 3-4 regions.
Formal or informal sample?	Suggest informal.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Size of flock; production rate; details of feed used. Record on UKFSS in the 'Additional Information' field on the COP tab in this format: "Size of flock [number] Production rate [number] per [time] Details of feed used [text]".
Analytical method(s)	Test for dioxins and PCBs.
Enforcement action if non-compliance found	Seek a voluntary withholding from the market pending the introduction of mitigation measures following advice from the FSA. Formal sample to be taken 2-4 weeks after mitigation measures introduced.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each					
Type of Product	Primary producer					
Eggs - free range	35					
Eggs - organic	15					
Total	50					

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 17	Offal in pre-packed meat products and preparations ** Note – this priority has not yet been confirmed as going ahead. It is dependent on the method being rolled out to PAs. It is unlikely to start before October 2016**
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Consumer benefits	Consumers have a right to know what is in their food and offal should be declared on the label.
Purpose	To check whether offal is being added to meat products and preparations without being labelled.

Which food(s)?	Burgers, minced meat, sausages or similar meat products and preparations. Fresh and frozen. Prepacked only.
UK-produced or imported?	Both
Country of origin	Any
Port or inland authority?	Inland only
Which businesses?	Retail and wholesale. Focussing on the smaller independent and 'value' end of the market, but with a few mainstream samples.
Is it important to get a good geographic spread of samples?	A reasonable spread is needed so that we get a feel for the picture across the UK. Suggest 3 regions in England.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Details of labelling and packaging. Please enter information on UKFSS as text in the 'Additional information' field on the COP tab.

Analytical method(s)	The method has been developed by Nottingham Trent University based on screening by Western Blotting and confirmatory MS. A knowledge transfer exercise in 2016 will roll it out to PAs.
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Enforcement action if non-compliance found	Use the normal hierarchy of enforcement action
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Multiple retailer – mid to high end	Multiple retailer – value end	Wholesale	Smaller, independent retailers- mid to high end	Smaller independent retailers – value end	
Burgers	3	7	5	2	8	
Minced meat	3	7	5	2	8	
Sausages	3	7	5	2	8	
Other similar meat preparations/products	3	7	5	2	8	
Total	12	28	20	8	32	
Grand total*	100					

* Please ignore the Grand total. It is included only to aid calculation of samples required.

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Priority number 18	Dyes (such as crystal violet, leucocrystal violet, malachite green, leucomalachite green) in imported farmed fish
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Consumer benefits	Prevent consumption of non-authorised - and excess consumption of authorised - dyes used in food-producing animals.
Purpose	<p>To check the occurrence of unauthorised dyes, and the levels of authorised dyes, in imported farmed fish.</p> <ul style="list-style-type: none"> • Leucomalachite green is genotoxic (damaging to DNA) and carcinogenic and no level of intake without risk can be identified. • Malachite green is metabolised by bacteria in the large intestine to leucomalachite green and no level of intake without risk can be identified. • Crystal violet is genotoxic (damaging to DNA) and carcinogenic and no level of intake without risk can be identified. Although data are limited, leucocrystal violet is also of concern in this respect.

Which food(s)?	Imported farmed fish, whole or deboned - not dried or composite
UK-produced or imported?	Imported only
Country of origin	South east Asia, especially Vietnam
Port or inland authority?	Both
Which businesses?	Good range of differently-sized businesses, sampling from imports at point of entry, wholesalers and retailers.
Is it important to get a good geographic spread of samples?	No.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	<p>Details of product names, batch numbers, lot number and best before/use by/before end/expiry date. Country of origin. Details of the Common Veterinary Entry Document (CVED) for samples taken at Border Inspection Posts.</p> <p>Enter above details on UKFSS in the 'Additional information' field on the COP tab in the following format:</p> <p>“Product name [text] Batch number [number] Lot number [number] Best before/use by/before end/expiry [text for type of date and date as dd/mm/yyyy] Country of origin [text] Details of CVED if applicable [text]”</p>

Analytical method(s)	Testing for the above residues should be carried out by laboratories accredited to ISO17025 and using a method that is validated to EU standards for veterinary medicine residues (that is, to Commission Decision 2002/657/EC) concerning the performance of analytical methods and the interpretation of results.
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2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Enforcement action if non-compliance found	Article 3 of Commission Decision 2005/34/EC, (laying down harmonised standards for the testing for certain residues in products of animal origin imported from third countries) sets out action to be taken regarding non-compliance at or above the minimum required performance levels (MRPLs) laid down in Decision 2002/657/EC. No legal limit is set for crystal violet and its metabolite; therefore, any confirmed residue concentration should be reported to the FSA.
Any other enforcement body involved?	No

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each		
Type of Product	Importers – sampled at port	Processors/ manufacturers	Wholesale
Imported farmed fish	40	30	30
Total	40	30	30

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 19	Pesticide residues in okra and dried beans from Nigeria
Consumer benefits	Minimise risk of excessive consumption of pesticides which may be harmful to health.
Purpose	<p>Commission Implementing Regulation (EU) 885/2014 - http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32014R0885&from=EN - required physical and identity checks of 20% of okra from India. In addition, Commission Implementing Regulation (EU) 2015/1607 (amending Regulation 669/2009) - http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32015R1607&from=EN - requires physical and identity checks of 50% of okra from Vietnam. The sampling under this priority will therefore focus on okra from any other third countries.</p> <p>Commission Implementing Regulation (EU) 2015/943 - http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32015R0943&from=EN – placed a 12-month suspension on the import of dried beans from Nigeria until 30 June 2016 but only for the specific Customs or CN code: 0713 39 00. There may be pesticide residues on dried beans imported from Nigeria under other Customs codes. In addition, there is a possibility that dried beans from Nigeria may be made to appear as if they originate from neighbouring countries.</p>
Which food(s)?	Okra and dried beans
UK-produced or imported?	Imported only
Country of origin	Okra from any third country other than India and Vietnam. Dried beans only from Nigeria or countries bordering Nigeria.
Port or inland authority?	Both
Which businesses?	Importers at point of entry, wholesaler to caterers, retail chains and independent retailers.
Is it important to get a good geographic spread of samples?	No.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	No.
Analytical method(s)	Discuss with your Public Analyst
Enforcement action if non-compliance found	HSE lead on pesticide legislation, but if analysis of samples indicates unsafe levels of pesticide, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
Any other enforcement body involved?	HSE lead on pesticide legislation.

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

	Type of business to sample from, and number of samples from each			
Type of Product	Importers	Wholesale to caterer	Retail chain	Independent retailers
Okra	25	8	8	9
Dried beans	25	8	8	9
Total	50	16	16	18
Grand total*	100			

* Please ignore the Grand total. It is included only to aid calculation of samples required.

2016/17 National Coordinated Sampling Programme – priority guidance for UKFSS survey code NC16-17

Priority number 20	Fish substitution
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Consumer benefits	Consumers should not be misled about what is in their food.
Purpose	Check that labelling of species (commercial designation and scientific name) is accurate and detect substitution/bulking out with cheaper alternative species.

Which food(s)?	Fish and fish products (see tables overleaf).
UK-produced or imported?	Both
Country of origin	[depends on 2015/16 results and feedback from the EU following its national control study, due Dec 2015]
Port or inland authority?	Both
Which businesses?	[depends on 2015/16 results and feedback from the EU following its national control study, due Dec 2015] Importers (sample at ports), wholesale markets, manufacturers, retail chains, independent retailers, local markets, food service. See tables overleaf.
Is it important to get a good geographic spread of samples?	Three English regions.

Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	No

Analytical method(s)	Discuss with your Public Analyst.
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Enforcement action if non-compliance found	Use normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan* overleaf

* England figures only (other UK countries have their own sampling plans)

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Unprocessed/minimally processed fresh and frozen fish – manufacturers and chains				
Target species	Imported – at ports	Wholesale markets	Manufacturers	Retail chains
Cod	xx	xx	xx	x
Haddock	xx	xx	xx	x
Species z	xx	xx	xx	x
etc				

Unprocessed/minimally processed fresh and frozen fish – smaller/independent retailers, markets				
	Independent retailers	Local markets		
Species x	xx	x		
Species y	xx	x		
Species z	xx	x		
etc				

Processed fish products – manufacturers and chains – geographic spread not needed					
	Imported – at ports	Wholesale	Manufacturers	Retail chains	Food service - chain
Fish fingers	x	x	x	x	x
Fish cakes	x	x	x	x	x
Fish paste/pate	x	x	x	x	x
Breaded/battered fillets	x	x	x	x	x
Meals with fish (eg ready meals)	x	x	x	x	x
Dried fish	x	x	x	x	x

Processed fish products – smaller independent businesses				
	Imported – at ports	Local markets	Small/independent retail	Small/independent food service chain
Fish fingers		x	xx	x
Fish cakes		x	xx	x
Fish paste/pate		x	xx	x
Breaded/battered fillets		x	xx	xxx
Meals with fish (eg ready meals)		x	xxx	x
Dried fish		x	xx	

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Priority number 21	Water in chicken
Consumer benefits	Consumers have the right to know what is in their food. The mislabelling is of particular concern to consumers who avoid particular meat species.
Purpose	Continue monitoring of higher-risk chicken meat for undeclared and under-declared added water and/or undeclared added proteins of different animal origin. Raise business awareness.
Which food(s)?	Fresh, chilled or frozen chicken that looks like a cut, joint, slice, etc of pure meat.
UK-produced or imported?	Both, but focus on imported.
Country of origin	For imported, focus on South America, Eastern Europe and the Far East.
Port or inland authority?	Both
Which businesses?	Range of importers, processors/manufacturers, wholesale and retail. Focus on more obscure brands from identified higher-risk sources sold both at retail (including butchers) and at wholesalers (e.g. for supply to mass caterers).
Is it important to get a good geographic spread of samples?	No.
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	Name of food (both front and back of pack, including accompanying information). Source, ingredients, net weight, health mark. Record this information on UKFSS in the 'Additional information' field on the COP tab, in the following format: "Name of food, both front and back of pack and any accompanying information [text] Source [text] Ingredients [text] Net weight [numbers and unit of weight] Health mark [letters and numbers]."
Analytical method(s)	Discuss with your Public Analyst.
Enforcement action if non-compliance found	Use normal enforcement hierarchy.
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Importers (sample at port)	Processors/ manufacturers	Wholesale to mass catering	Other wholesale	Retail butchers	Retail other
Fresh chicken	8	8	10	10	8	6
Chilled chicken	8	8	10	10	8	6
Frozen chicken	8	8	10	10	8	6
Total	24	24	30	30	24	18
Grand total*	150					

* Please ignore the Grand total. It is included only to aid calculation of samples required.

[sampling plan subject to adjustment depending on 2015/16 results]

**2016/17 National Coordinated Sampling Programme – priority guidance for
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Priority number 22	Irradiated foods
Consumer benefits	Ensures customers have the information and freedom to choose if they wish to consume irradiated food.
Purpose	Fulfil EU requirement in Directive 1999/2/EC under which the UK is obligated to test for illegally-irradiated food.
Which food(s)?	Herbs and spices, noodle meals, food supplements, frozen crustaceans and soft fruits.
UK-produced or imported?	Both
Country of origin	Focus should be on food imported from East Asia and China in particular
Port or inland authority?	Both, but inland focus on oriental shops.
Which businesses?	Small and medium-sized (both retail and wholesale) importers of foods from East Asia and China, for example oriental supermarkets, health shops or their suppliers.
Is it important to get a good geographic spread of samples?	No
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	A proof of origin of the foodstuff being collected (if available)
Analytical method(s)	Photostimulated luminescence standard method (PSL, EN 13751) Thermo-luminescence standard method (TL, EN 1788) Electron spin resonance spectroscopy Chemical/biological detection methods
Enforcement action if non-compliance found	Use normal enforcement hierarchy
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
UKFSS survey code NC16-17**

Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each			
	Small importers – sampled at ports	Medium-sized importers – sampled at ports	Oriental supermarkets	Health shops
Herbs and spices	15	15	15	15
Noodle meals	10	10	5	5
Food supplements	10	10	10	10
Frozen crustaceans	15	15	15	15
Soft fruits imported from third countries, especially Asia	5	5	0	0
Total	55	55	45	45

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Priority number 23	Iodine levels in seaweed
Consumer benefits	Minimise risk of excess consumption of iodine which can adversely affect thyroid function
Purpose	Provide data on iodine levels in food to inform ongoing EU discussions that may consider setting of EU maximum limits for certain contaminants, including iodine, in seaweed.
Which food(s)?	Seaweed food products (and seaweed-containing food supplements). Laverbread. Ready meals with kombu/kelp listed as an ingredient (to include ready meals where kombu/kelp is used as a salt replacement). Dashi-based soup stocks or kombu/kelp used as a garnish. Imported dried seaweed such as kelp, kombu, wakame, quandai-cai, hiziki/hijiki, arame or Sargassum fusiforme. Specialist foods such as Miso soup paste and dashi.
UK-produced or imported?	Both
Country of origin	Various
Port or inland authority?	Both
Which businesses?	Retail, wholesale, manufacturer, food markets, food service outlets that use dashi-based soup stocks or kombu/kelp as a garnish, internet (e.g. http://www.justseaweed.com/).
Is it important to get a good geographic spread of samples?	Yes
Formal or informal sample?	At discretion of Sampling Officer.
Sample size, containers, handling	Discuss with your Public Analyst.
Any additional information that needs to be collected from the business at the time of sampling?	No
Analytical method(s)	Discuss with your Public Analyst
Enforcement action if non-compliance found	No
Any other enforcement body involved?	No

Also see Sampling Plan overleaf

**2016/17 National Coordinated Sampling Programme – priority guidance for
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Sampling plan – England figures only (other UK countries have their own sampling plans)

Type of Product	Type of business to sample from, and number of samples from each					
	Manufacturer	Wholesale	Retail	Food market	Food service	Internet
Seaweed products	5	5	5	4	5	5
Seaweed in food supplements	4	4	5	4	0	6
Ready meals	4	4	4	4	4	0
Specialist foods, eg Miso soup paste, dashi including used as garnish	5	5	5	5	5	3
Total	18	18	19	17	14	14
Grand total*	100					

* Please ignore the Grand total. It is included only to aid calculation of samples required.