



# **Open Meeting of the Northern Ireland Food Advisory Committee On 13 June at the FSA Offices, Belfast.**



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**OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY  
COMMITTEE ON WEDNESDAY 13 JUNE – FSA OFFICES, BELFAST.**

**Agenda**

1. 10.00am – **Welcome and introductions**
2. 10.05am – Minutes of the Open meeting of 7 March 2018.
3. 10.10am – Chair's report and Director's Update
4. 10.40am – NFCU business case - **Colin Sullivan**
5. 11.10am – Cutting Plants and Cold Store review (part 1) - **Colin Sullivan**
6. 11.40am – Half way Review of RoF - **Catriona Stewart**
7. 12.10pm – Calorie Wise Update - **Fionnuala Close**
8. 12.55pm – Raw Drinking Milk Part 2 - **Stuart Armstrong**
9. 1.25pm – AOB
10. 1.30pm – Close



**PAPER FOR DISCUSSION  
MINUTES OF OPEN MEETING ON 7 March 2018**

**Executive Summary**

Attached are the minutes of the 7 March NIFAC open meeting.

Members are invited to:

- Agree minutes as a true record of proceedings.

FSA Northern Ireland

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**REF NIFAC MINUTES 1/18**

**OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY COMMITTEE (NIFAC) ON 7 MARCH 2018, 10.30AM, AT THE FSA OFFICES, BELFAST.**

<b>Those present:</b>	<b>FSA Executive</b>
<p><u>NIFAC members</u></p> <ul style="list-style-type: none"><li>• Colm McKenna – Chairman.</li><li>• Christine Kennedy.</li><li>• Elizabeth Mitchell.</li><li>• Lorraine Crawford.</li><li>• Phelim O’Neill.</li><li>• Sara McCracken.</li><li>• Fiona Hanna.</li></ul> <p><u>Apologies</u></p> <ul style="list-style-type: none"><li>• Aodhan O’Donnell.</li></ul>	<ul style="list-style-type: none"><li>• Seth Chanas – NIFAC Secretariat.</li><li>• Maria Jennings – FSA Director for NI, People and Organisational Change.</li><li>• Kirsten Dunbar – FSA in I Head of Food Hygiene and Operations.</li><li>• Roberta Ferson – NI Head of Finance Business Support and Communications.</li><li>• Colin Sullivan – FSA Chief Operating Officer.</li><li>• Gary Davis - Deputy Head of Regulatory Delivery Division.</li><li>• Naomi Davidson – FSA in NI Senior Scientific Advisor for Dietary Health.</li><li>• Grace Fleck - Insights Officer with the FSA’s Openness, Data &amp; Digital team.</li></ul> <p><u>By Video/Teleconference</u></p> <ul style="list-style-type: none"><li>• Patrick Miller - Head of Science Strategy and Governance.</li><li>• Catherine Bowles - Deputy Director for EU Exit, Regulatory &amp; International Strategy.</li></ul>

**1. Welcome and introductions**

1.1. The Chair welcomed all NIFAC members to the meeting, explaining that apologies had been received from NIFAC member Aodhan O’Donnell. The Chair welcomed NIFAC member Lorraine Crawford to her first Open meeting of NIFAC.

## **2. Minutes of the meeting of 29 November 2017.**

- 2.1. The Chair asked if there were any comments on the minutes of NIFAC's open meeting on 29 November. A question was raised over one of the action points listed in the minute. The Secretariat undertook to establish the source of the action point and to complete the stated action. No further changes were requested.

**Action Point – Secretariat to confirm and complete action points in minute for 29 November and subsequently arrange for their publication.**

## **3. Chair's Report and Director's Update**

- 3.1. The Chair updated NIFAC on a number of events he had attended since the previous meeting including the FSA Board retreat in January and discussions held there around approaches to risk assessment. He then handed over to the FSA Director for NI, People and Organisational Change to expand on items from her published update.

- 3.2. Maria Jennings highlighted the following items:

- Incidents and Investigations skills training.
- The Know Your Calories Campaign.
- Allergens Masterclass with Further Education colleges.
- EU Exit Preparations.

- 3.3. It was explained that the Incidents and Investigations Skills training had taken considerable investment to bring about but there had been a good level of attendance and the training had been well received. The involvement of Councils was also very welcome.

- 3.4. Adverts for the Know Your Calories Campaign had now been released encouraging people to think about their own calorie consumption. Work was continuing with food businesses to get them to print calorie contents on menus with some big-name chain restaurants adopting the Caloriewise and Menucal schemes.

- 3.5. The Allergens masterclass had been arranged in collaboration with Safefood. It was explained that the classes had been well attended and a lot of students had received the training.

- 3.6. It was also explained that the FSA had been partnering with other Northern Ireland departments in its preparations for the UK's exit from the EU.

#### **4. Science Update and Update from the Chair of the Science Council.**

4.1. The Chair welcomed Patrick Miller, the FSA's Head of Science Strategy and Governance, to the meeting by video link from the FSA's office at Clive House in London to introduce this item on the two papers due to be discussed at the upcoming meeting of the FSA Board. The papers covered:

- the previous Science Update paper to the board in December 2017;
- the FSA's track record around science;
- strategic engagement;
- issues covered in the Board paper;
- areas considered to be in need of strengthening;
- the establishment of the Science Council in June 2017;
- the 3 priority questions set for the council to consider by the FSA Chair;
- engagement from Council members; and
- the high level of expertise represented in the Council membership.

4.2. There then followed a discussion, during which the following points were made:

- There may be many more opportunities for the FSA to benefit from the science and expertise that there is in industry and academia. It is acknowledged that there will be sensitivities around collaboration with organisations that the FSA may later have to regulate and caution will be key to avoiding conflicts of interest.
- Various countries that may have differing standards regimes, allowing processes currently restricted within the European Union such as lactic acid washes for poultry or hormone treatment for beef, can usually present evidence as to the safety of those standards and claim to have science on their side. The FSA's approach of presenting all available evidence on the safety of processes to inform policy decisions is commended. It could however, lead to a situation where it appears that the FSA is giving support to changes in our own standards regime when this would require a policy decision to be made.

4.3. The Chair thanked Patrick Miller for bringing these papers to NIFAC for consideration.

#### **5. Raw Drinking Milk.**

5.1. The Chair welcomed Gary Davis, the FSA's Deputy Head of Regulatory Delivery Division and Colin Sullivan, the FSA's Chief Operating Officer, to the meeting to introduce an item on a paper due to be discussed at the upcoming meeting of the FSA Board. The presentation covered:

- the increase in the numbers of producers;
- internal audit and Raw Drinking Milk (RDM) official controls;



- the Board paper as an interim paper with a final paper scheduled for June;
- a comparison of the varying controls across England, Wales and Northern Ireland;
- progress with the policy review; and
- the development of FAQs for producers.

5.2. There then followed a discussion, during which the following points were made:

- This is clearly an issue that has grown significantly. It would be interesting to know whether this is the result of producers who have always been interested in producing RDM now doing so or whether there is an actual growth in interest in producing RDM in the first place. Understanding this will help determine likely future growth in production.
- The fact that an interim paper was being brought on this subject is welcomed. There is a question over whether the figure of 3.2 million litres being produced is all being sold to consumers as RDM or whether a portion of this is ending up in bulk tanks. This could be difficult to tease out but could be key to getting a clearer picture of levels of consumption as opposed to production. The increase in associated food-borne disease, however, underlines the need for the work around RDM.
- It is disappointing that such a high number of children have been involved in instances of food-borne disease associated with RDM. This suggests a greater level of naivety among those who purchase RDM than had previously been thought to pertain and lends support to the case for stronger, Northern Ireland style, controls being established across those areas of the UK where RDM is sold. Additionally, divergent controls across the nations of the UK are likely to be confusing to many consumers who may question why there is such variation. There is also a question over whether there is evidence that consumers understand the difference between unhomogenised and unpasteurised milk.
- The use of the word “unwell” in the proposed warning is worth reconsidering as this term can be interpreted in a narrower or broader way by the consumer seeking to exclude herself from the category. The term ‘immunosuppressed’ may have a more precise meaning though it is accepted that it may equally be poorly understood by some.

5.3. The Chair thanked Colin Sullivan and Gary Davis for this update.

## **6. International Strategy.**

6.1. The Chair then welcomed Catherine Bowles, the FSA’s Deputy Director for EU Exit, Regulatory & International Strategy, to the meeting to introduce an

item on the FSA's international strategy. This presentation was delivered by video conference from the FSA's office at Clive House in London. The presentation covered:

- the paper representing a "staging post" in the development of the strategy;
- how the FSA's strategic priorities can be addressed;
- the impact of the Regulating Our Future programme; and
- the move toward a complete strategy by the end of April 2018.

6.2. There then followed a discussion, during which the following comments were made:

- NIFAC support this paper. It will be important for the FSA to have an effective international strategy with only one year remaining before the UK exits from the EU.
- It is acknowledged that the UK will be leaving the EU with similar standards to those it currently has but it is questioned whether over the medium term maintaining or improving these standards could make it difficult for UK farms to compete with imported products from third countries with a less prohibitive standards regime but the ability to make the claim that they have the scientific evidence on their side to demonstrate the safety of their product. Conversely, a relaxation of standards to allow such farms to compete could make it difficult for them to export.
- NIFAC welcome the fact that the issues raised in the paper are clearly within the view of the FSA.

6.3. The Chair thanked Catherine Bowles for bringing this item to the Committee.

## **7. Nutrition Surveillance.**

7.1. The Chair welcomed Naomi Davidson, the FSA in NI's Senior Scientific Advisor (Dietary Health) to the meeting to introduce an item on Nutrition Surveillance. This presentation represents the first of a series of regular planned updates from the Standards and Dietary Health team that NIFAC will receive over the coming year. The presentation covered:

- the prevalence of overweight and obesity in NI;
- the financial and health impacts of obesity;
- the strategic context in NI;
- the role of the FSA;
- the National Diet and Nutrition Survey;
- NI dietary intakes;
- variation across income tertiles;
- Kantar Worldpanel data;

- purchasing on promotion in 2012 and 2016;
- variations across age demographics;
- variation across rural and urban demographics;
- the Food and You survey;
- the consumer attitudes tracker; and
- community development plans.

7.2. There then followed a discussion, during which the following points were made:

- This was a very informative and engaging presentation making good use of infographics to illustrate the scale of the challenges faced in dietary health for Northern Ireland.
- The presentation clearly demonstrates the need to address the prevalence of overweight and obesity in Northern Ireland. The power of the retailers in influencing purchasing behaviours is considerable and NIFAC welcome the approach of the FSA in NI to build relationships with retail organisations to encourage greater purchasing of healthier foods. It is acknowledged that, given the varied remit of the FSA across the nations of the UK, it is easier in NI to influence the promotional behaviour of smaller retailers, who may not have a UK wide promotional strategy.
- It is also questioned whether the figures for the changes in behaviour around buying food on promotion may to some extent be credited to consumers doing more of their shopping in traditionally lower priced supermarkets where there may be fewer promotions in general.

7.3. The Chair thanked Naomi Davidson for assisting with the Committee's consideration of this paper.

## **8. Public Attitudes Tracker.**

8.1. The Chair welcomed Grace Fleck, Insights Officer with the FSA's Openness, Data & Digital team to the meeting to present an item on the recently published Biannual Public Attitudes Tracker. The presentation covered:

- the make-up of the FSA Social Science team;
- a case study on the reformulation consumer insight project;
- consumer engagement in Northern Ireland;
- key areas of concern for consumers;
- sugar;
- variation in food issue concerns between NI and England;
- food shopping, preparation and storage practices;
- food labelling;
- awareness of the Food Hygiene Rating Scheme;
- perceptions of safety in shops and restaurants;

- concern about food safety in UK restaurants, pubs, cafes, and takeaways;
- awareness of and attitudes towards FSA;
- wider attitudes towards food & regulation; and
- future research.

8.2. There then followed a discussion, during which the following points were made:

- This was a very interesting presentation with some fascinating insights into how the FSA is regarded by consumers and the divergent attitudes to food safety issues between Northern Ireland and England.
- The high level of trust for the FSA in NI demonstrated in this presentation is good news but raises questions over why the FSA is appreciated by consumers in Northern Ireland more greatly than those in England. It was suggested that Northern Ireland's Rural profile may account for some of this but it was also considered a credit to the Communications team in the NI office who have performed a great deal of stakeholder and consumer engagement activities, which have helped to increase the visibility of the FSA within Northern Ireland.
- Members expressed curiosity about the fact that Northern Ireland consumers have lower levels of food borne illness, report a higher level of concern around food poisoning yet also report being more trusting of restaurant and catering staff to prepare food safely. It was suggested that the mandatory display of FHRS ratings in Northern Ireland may go some way to account for the seeming incongruity of those two positions. It was interesting to hear that figures seem to suggest that an increase in the visibility of the FSA for whatever reason, for example due to increased media attention during a food incident, seems to increase public trust in the FSA across the UK.

8.3. The Chair thanked Grace Fleck for bringing this item to the Committee.

### **Any Other Business**

8.4. No further business was raised and the meeting was closed. The next Open meeting will be held on 13 June.

### **TABLE OF ACTION POINTS**

<b>No</b>	<b>Action</b>	<b>To be actioned by</b>	<b>To be completed by</b>
1.	<b>To confirm and complete action points in minute for 29 November and subsequently arrange for their publication.</b>	<b>Secretariat</b>	13/6/2018

**PAPER FOR INFORMATION**

**Update from Director for NI People and Organisational Change to NIFAC  
13 June 2017.**

**Executive Summary**

Attached is the FSA in NI Director's update to the Committee for June 2018. This report covers the period from 28 February to 6 June 2018.

- No action by members is necessary.

FSA Northern Ireland

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## **Food Is Safe**

### **Vac-Pack Guidance Compliance**

A compliance exercise has been completed to assess whether establishments' practices around vacuum packing were in line with guidance. Thirty-eight establishments were identified in the exercise. Of these, 36 reports were returned (the other 2 did not Vac-Pack).

Of the 36 returned reports, minor administrative non-compliances were identified in 14 establishments which required slight amendments to food safety management systems. More significant concerns regarding compliance were detected in 2 establishments. Distribution of non-compliant product from these two establishments was mainly limited to NI with only a small amount distributed elsewhere within the UK. Withdrawal and disposal of non-compliant product was completed by the Food Business Operator (FBO) in each case and supervised by the Department of Agriculture, Environment and Rural Affairs (DAERA). Overall the exercise provided assurance that the majority of primary manufacturers of Vac-Packed meat were complying with the guidance.

### **Review of Cutting Plants and Coldstores**

The UK Review of cutting plants and coldstores commenced on 2 March 2018 with the publication of the Terms of Reference. The review applies to all UK red, white and game meat cutting plants and will be carried out from March 2018 until September 2018. The overall objective is to improve levels of public confidence in the authenticity of UK meat following the 2 Sisters and Russell Hume incidents. The first phase, focussing on current arrangements, is almost completed. An interim report is being prepared for the upcoming FSA and Food Standards Scotland (FSS) Board meetings. The project team, which includes direct representation from the Operational Policy and Delivery (OPD) team in NI, is now at the stage of identifying and assessing options for improvement. These will be refined and presented as part of the final report, complete with recommendations, to the FSA and FSS Boards in September 2018.

### **Chinese BSE Visit**

UK recently hosted a visit from China looking at BSE controls. This was a follow up visit to the visit in 2017 and included representation from the Chinese Ministry of Agriculture. The NI leg of the visit included a meeting with authorities and a visit to the Agri-food Biosciences Institute (AFBI) TSE lab. The OPD team delivered a presentation at the meeting and answered questions on public health aspects of BSE controls. The visit raised no significant issues in NI.

### **Primary Production Inspection Skills**

Enforcement officials from DAERA's Agri-food Inspection Branch (AfIB) recently completed a full day's training on primary production inspection for high risk ready

to eat (RTE) fruit and vegetables. This training was organised by FSA in NI's OPD team to enhance the competency of officers carrying out inspection on the production of high risk RTE crops, with particular emphasis on microbiological contamination. AfIB is participating in a UK pilot scheme focussing on high risk RTE produce.

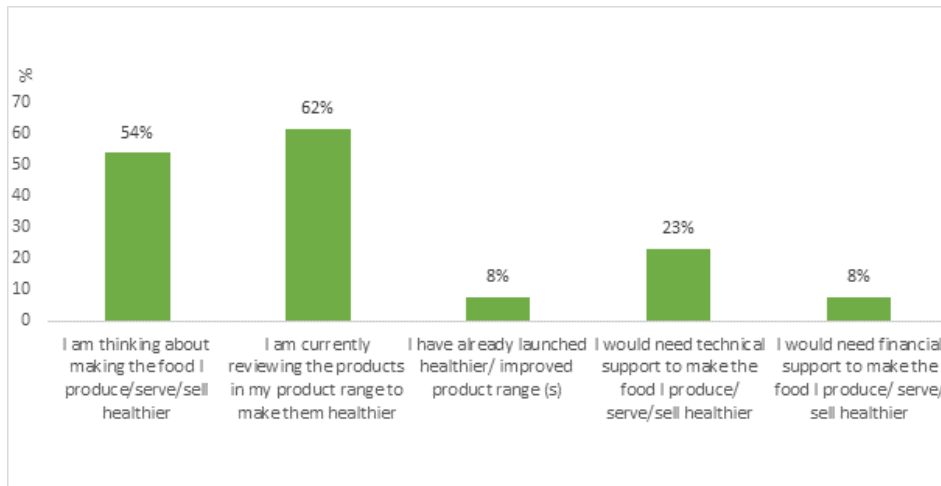
### **Safe Catering Guide Review**

The Safe Catering Guide is a toolkit that was developed in Northern Ireland and is used extensively by catering establishments to demonstrate and document their food safety management system. The guide was initially produced in 2002 and although it has had various updates over the years it has not been formally reviewed. An evaluation of the NI Safe Catering guide was carried out from December to March 2018 to look at the effectiveness of the guide. The findings of the research are being considered and work is underway to identify the best options to improve the guide and its usability.

### **Gathering and Using Science, Evidence and Information**

#### **Reformulation workshop for ice cream manufacturing sector**

The FSA in NI's Standards and Dietary Health (SDH) team held a workshop for the NI ice cream manufacturing sector in partnership with the College of Agriculture, Food and Rural Enterprise (CAFRE) in the food innovation centre on 3 May 2018. The event discussed the technical capabilities and challenges of ice cream formulation, options for increasing the offering of healthier options to customers, the role and regulation of sugar replacers and sweeteners, as well as information on Nutrition and Health Claims. Specialists from Kerry Taste and Nutrition (Naas) showcased state-of-the-art ingredient and technology solutions for the ice cream sector. The Food and Drink Federation hosted a session on technical guidance for small and medium sized ice cream manufacturing businesses. This event catered for all stages of the reformulation journey, whether reformulated or reduced-portion products have been launched already or are being planned. The networking opportunity proved popular as well as one-to-one confidential discussions with the panel over lunch. Knowledge providers attending the event met afterwards to discuss the practical use of the information with their clients. The SDH team are following up with the FDF on the creation of technical guidance to be distributed to assist SMEs. A summary of the event evaluation is included in following graph-



The SDH Team will be continuing to work with CAFRE college on reformulation of ice cream with the offer to the sector of mentoring with CAFRE food technologists and a follow up joint workshop in the autumn.

### **Innovation Lab**

The SDH team are leading in partnership with the Innovation Lab (Department of Finance) on a project linked to the minimum nutritional standards for staff and visitors in Health and Social Care (HSC) settings to increase the availability of healthier food. A governance group has been established, meeting twice to date with membership from FSA, the Innovation Lab, Department of Health (DoH), Public Health Agency (PHA), Safefood and South Eastern Health and Social Care Trust (SEHSCT). The project follows a 5-stage methodology and aims to apply behavioural science techniques to change consumer behaviour in relation to healthier food choices. It will specifically develop and trial behavioural interventions targeted at HSC food outlets. Phase one (scoping Sept-Dec 18) of the Innovation Lab project is now complete. During this phase a stakeholder workshop was held to determine potential areas of focus for the research. As a result of the workshop a decision was made for the research to take a customer focus. During phase 2 (Research Jan-April 18) the project conducted a review of the evidence about changing behaviour in relation to food choices in workplace restaurants with a literature review report produced. The project team are currently conducting a baseline of HSC catering outlets to ascertain the number of outlets and site-specific information to help inform where the project will be trialled.



## **Empowering Consumers**

### **All Island Food Poverty Network**

Two members of the SDH team attended a Conference on Food and Poverty at King's College London during April 2018. This was the first national research conference on household food insecurity in the UK. The conference provided insight into the future of food banks in addressing food poverty, policy analysis of welfare reform and its impact on the ability to afford sufficient food and emerging research on approaches to addressing food poverty in the UK.

The most recent meeting of the All Island Food Poverty Network took place on 25 April 2018 in the FSA's Belfast office. A network action plan for 2018 has been produced for both Northern Ireland and the Republic of Ireland where priority activities have been identified under four main titles of Advocacy and Communication; Evidence; Resource and General. A member of the SDH team will chair a subgroup of the network to review current food poverty indicators. The FSA and Safefood will jointly deliver the annual Food Poverty network conference on 18 September 2018 at Northern Ireland Council for Voluntary Action (NICVA), Belfast. This year's conference will focus on the challenges and new approaches to addressing food poverty, which will include a review of the social supermarkets pilot in NI and the food poverty challenges faced by homeless individuals and families in emergency accommodation.

### **Health inequalities training**

Two members of the SDH team successfully completed The Reducing Inequalities: Getting Results Flagship Training Programme facilitated by Belfast Healthy Cities in March 2018. The programme comprised of four modules covering the identification and definition of inequality right through to the types of successful interventions from across the World Health Organization (WHO) European Healthy Cities Network which can be transferred to Northern Ireland. This training programme is timely and will support 'building capacity to reduce inequalities and ensure the next generation is healthy and well' a critical element of Health and Wellbeing 2026 Delivering Together, Community Plans across Northern Ireland and the Draft Programme for Government Framework 2016-21.

### **NI Science Festival Roadshow**

The FSA in NI's Standards Dietary Health team took part in the 2018 NI Science Festival roadshow with a stand to raise awareness of messages in the Eatwell Guide in Dungannon, Enniskillen, Coleraine, Derry/Londonderry and Newry. The Festival attracts visitors from schools and families with approximately 5,000 people including children attending overall. The interactive Eatwell Guide allowed children to place food models on to the correct section and discuss what makes up a healthy balanced diet.

## **Aligning Incentives**

### **Nutritional Standards for Staff and Visitors in Health and Social Care**

The SDH Team worked in partnership with PHA and Safefood officials to jointly produce minimum Nutritional Standards in Health and Social Care in Northern Ireland. The minimum standards were launched in June 2017 and cover food and drink served in all catering and retail outlets for staff and visitors across Trust sites including vending. The minimum standards have been modelled on the Eatwell Guide and based on, with kind permission of, Public Health England's publication 'Healthier and More Sustainable Catering: A toolkit for serving food to adults'. Recruitment for the Lead Dietitian/Nutritionist for implementation of the standards has been completed and the successful candidate will start with SEHSCT on 1 July. A thorough induction with SEHSCT, FSA, PHA and Safefood is being prepared.

An abstract for the European Congress on Obesity detailing the partnership approach to developing the nutritional standards has been accepted for oral presentation and was delivered by a member of the SDH team on 26 May in Vienna.

### **Retail sector update**

The third retailer update was held in May 2018 and included FSA updates on EU Exit and the Eating Well Choosing Better programme. Presentations included the development and implementation of the Calorie Wise scheme and opportunities for industry consultation on further potential amendments to policy. Consumer surveillance data was shared specific to Northern Ireland and updates on current sector specific engagement with ice cream and bakery sectors through our joint working with knowledge providers and district councils. Feedback was welcomed on a potential FSA retail sector event planned for autumn.

## **Being the Best Organisation We Can Be**

### **EU Exit**

Although negotiations between the UK Government and the European Commission on the terms upon which the UK will leave the EU in March 2019 are still ongoing, the FSA continues to work at pace to ensure that a robust and effective regulatory regime is in place from March 2019.

Team members from across the FSA in NI are fully engaged and working hard to ensure that we are prepared from both a legislative and "Day 1 Delivery" perspective.

On the legislative front we have been engaged in making sure that we will have implemented all current EU legislation before the UK exits the EU and the body of EU law is transferred into UK law (the *acquis*). We have also identified several amendments required to current NI legislation to make sure it is up to date and hope to go out to consultation shortly on our Miscellaneous Amendments SR. We are working closely with colleagues from FSA and other Government Departments including DEFRA, the Department of Health & Social Care (DHSC), and DAERA on the drafting of the legislation required to enable the *acquis* of EU law to function following our exit from the EU and to identify the parallel fixes and draft the legislation required to ensure our national legislation is also fit for purpose on EU Exit.

We are also working closely with colleagues across the FSA and other Government Departments to ensure we have workable plans in place to enable us to function as an effective regulator on EU Exit.

### **Regulating our Future**

As part of the Regulating Our Future Programme, work is ongoing to develop a digital solution to improve and provide a consistent approach to food business registration. Furthermore, this will help provide a unified view of all food businesses across England, Wales and Northern Ireland. We are now in the BETA phase (testing) where 22 LAs across England Wales and NI have agreed to participate in testing the newly developed prototype and provide feedback throughout the phase. Two LAs/DCs in NI have agreed to participate including, Mid and East Antrim and Antrim and Newtownabbey. Both NI representative DCs attended a launch workshop in London on 5<sup>th</sup> June to kick-off this work.

### **Subordinate Legislation (EU Withdrawal) drafting training course**

As part of our preparations for EU Exit five staff from the FSA NI office attended and participated in a two-day training course on subordinate legislation (EU Withdrawal) drafting. The training was facilitated by The Executive Office, Departmental Solicitors Office and Office of Legislative Council to provide guidance/advice to all NI departments on the drafting of the EU Exit subordinate legislation that is required for EU Exit. Day 1 of the course included sessions on an introduction to legislation and powers, Assembly controls, the Interpretation Acts, preparation of Statutory Rules (SRs) including a practical exercise and an overview of relevant parts of the EU Withdrawal Bill. Day Two included sessions on the structure and organisation of SRs, an in-depth look at powers contained in the EU Withdrawal Bill and section 2(2) of the European Communities Act 1972 and issues that are likely to arise.

## **Mental Health First Aid training**

Five members of staff from the FSA in NI attended training on how to recognise signs of mental health problems such as depression and how to provide primary advice and signposting to places and agencies where expert help could be found.

## **Legislation**

### **Consultation on the draft Materials and Articles in Contact with Food (Amendment) Regulations (Northern Ireland) 2018**

The FSA is consulting on a proposed amendment to Regulations for the enforcement in Northern Ireland of Regulation (EU) 2018/213 in relation to the use of Bisphenol A (BPA) in varnishes and coatings that are in contact with food and in plastic food contact materials.

BPA is used in manufacture of food contact materials such as plastic (polycarbonates) and coatings (epoxy resins). Polycarbonate is used in water cooler bottles. BPA based epoxy resin is used to make the coatings applied to the inside of metal food and beverage cans to act as a barrier to protect the surface of the packaging material from damage from certain foods. BPA can migrate into food from the material or article with which it is in contact. Some studies suggest that BPA has a range of different possible health effects, including endocrine disrupting properties.

Following the advice of the European Food Safety Authority (EFSA), Commission Regulation (EU) 2018/213, which applies from 8 September 2018, has been adopted to set a specific migration limit (SML) on the amount of BPA that may be released. No more than 0.05mg of BPA may be released per kg of food with which they are in contact. From that date migration of BPA is prohibited from varnishes or coatings applied to materials and articles intended to come into contact with infant formula, follow-on formula, processed cereal-based food, baby food, food for special medical purposes for infants and young children, or milk-based drinks and products intended for young children. The Regulation requires materials and articles containing BPA be accompanied with a Declaration of Compliance (DoC), to provide assurance to customers that the material or article complies with the legislation. The consultation closes on 18 June 2018.

### **Acrylamide**

The new Acrylamide Regulations (Regulation (EU) 2017/2158) requiring the reduction of acrylamide in food came into operation on 11 April 2018. The FSA in NI's Local Authority Policy and Delivery team consulted upon and issued an information note for District Councils, to help authorised officers with the interpretation and implementation of the new requirements.

### **Official Controls Regulation**

The OPD team facilitated a meeting in collaboration with DAERA to inform NI stakeholders of the new EU Official Controls Regulation (OCR) which is due to come into effect across Europe on 14 December 2019. The OCR consolidates current EU legislation on the arrangements of official controls. Attendees included representatives from the meat, dairy and shellfish industry as well as from the farming sector. Local Authorities and DAERA were also represented. Presentations were delivered by FSA, DAERA and Department for Environment, Food & Rural Affairs (DEFRA). Feedback from those present was extremely positive and a follow up event is planned for later in the year.

### **The Jam and Similar Products Regulations (NI) 2018**

These regulations came into operation on 23 April 2018. They revoke and replace the Jam and Similar Products Regulations (Northern Ireland) 2003. The Regulations provide for the continuing implementation of Council [Directive 2001/113/EC](#) relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption. They also retain existing national measures relating to curds, lemon cheese and mincemeat, whilst replacing out-dated references to the Food Labelling Regulations (NI) 1996 (FLR) and introduced improvement notice provisions for non-compliance.

### **The Condensed Milk and Dried Milk Regulations (NI) 2018**

These regulations came into operation on 23 April 2018. They transpose Council [Directive 2001/114/EC](#) relating to certain partly or wholly dehydrated preserved milk for human consumption and in so doing, revoke and replace the Condensed Milk and Dried Milk Regulations (Northern Ireland) 2003 and the Condensed Milk and Dried Milk (Amendment) Regulations (Northern Ireland) 2008. They define condensed and dried milk products and how they should be labelled. The Regulations remove out-dated references to the Food Labelling Regulations (Northern Ireland) 1996 and introduce improvement notice provisions for non-compliance.

M Jennings

**Director for NI and Organisational Development.**



## **PAPER FOR DISCUSSION**

### **NFCU business case**

#### **Executive Summary**

Colin Sullivan, the FSA's Chief Operating Officer, will present by video link from the FSA's office at Clive House in London to introduce this item on a paper due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website here:

<https://www.food.gov.uk/sites/default/files/media/document/NFCU%20Business%20Case%20Report%20-%20FSA%2018-06-09.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

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## **PAPER FOR DISCUSSION**

### **A Review of Cutting Plants and Cold Stores – Interim Update**

#### **Executive Summary**

Colin Sullivan, the FSA's Chief Operating Officer, will present by video link from the FSA's office at Clive House in London to introduce this item on a paper due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website here:

<https://www.food.gov.uk/sites/default/files/media/document/Cutting%20Plants%20and%20Cold%20Stores%20Review%20-%20FSA%2018-06-08.pdf>

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## **PAPER FOR DISCUSSION**

### **Half way Review of ROF**

#### **Executive Summary**

Catriona Stewart, the FSA's Work Stream Lead for Sustainable Funding, will present by video link from the FSA's Office at Clive House in London, an item on a paper due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website here:

<https://www.food.gov.uk/sites/default/files/media/document/ROF%20Mid-Point%20Programme%20Report%20-%20FSA%2018-06-06.pdf>

Appendix

<https://www.food.gov.uk/sites/default/files/media/document/ROF%20Mid-Point%20Programme%20Report%20Appendix%202%20-%20FSA%2018-06-06.pdf>

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## **PAPER FOR DISCUSSION**

### **Calorie Wise Update**

#### **Executive Summary**

Fionnuala Close, A Senior Advisor for Dietary Health with the FSA's in NI, will present as part of a series of presentations from the FSA's NI Standards and Dietary Health team.

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

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Calorie Wise is a voluntary scheme delivered by the FSA and district councils in Northern Ireland which encourages food businesses to display calories on menus and provide healthier options to help consumers make healthier choices when eating out and on-the-go. To obtain the Calorie Wise award, businesses need to comply with four principles;

1. Display energy information clearly and prominently at the point of choice.
2. Provide energy information for all standardised food and drink items sold (i.e. those served more than 30 times a year).
3. Provide energy information per portion, per item, per meal.
4. Provide information on the daily energy requirement for an average adult.

To assist businesses in establishing the calories of their menu items, FSA provide a free online tool called Menu Cal which enables businesses to input their recipes and calculate the calories per portion or per meal. The number of Menu Cal users has doubled since June 2017 and there are now over 1000 users.

FSA have produced several supporting documents in partnership with the district councils to support the delivery of the scheme. Recently a 'Head Office Agreement' form has been produced in partnership with the head office of several chain catering establishments. This form enables FSA to work directly with the head office to implement Calorie Wise in each of the outlets.

Calorie Wise was launched in October 2017 at Parliament buildings in Stormont. At this event, Compass group was presented the first Calorie Wise award where they committed to introducing Calorie Wise to all their new catering contracts in NI. In order to promote Calorie Wise and Menu Cal with NI's small businesses, FSA and district councils delivered 16 workshops across NI between September 2017 and March 2018. 226 participants attended the workshops representing 149 food businesses. Attendees were from a range of catering establishments including cafes, restaurants, coffee shops, workplace canteens, takeaways, hotels, pubs and hospital catering facilities. Evaluation of the workshops demonstrated their success in increasing participants knowledge and awareness of healthy catering, display of calories, the Calorie Wise Scheme and the Menu Cal tool. Approximately half of businesses attending the workshops stated that they were considering making the food they produce healthier, reducing portion sizes and/or displaying energy information.

During May 2018, the NHSCT successfully completed Calorie Wise audits of the catering facilities at each of their six hospital sites. The NHSCT will be officially presented the Calorie Wise award at a celebration event on 15<sup>th</sup> June 2018 which will be attended by the Chief Medical Officer, Dr Mc Bride. The Northern Trust is the first Trust in NI to obtain the Calorie Wise award and work is ongoing to encourage other Trusts to engage with the scheme.

A recent review of the Calorie Wise scheme indicated that many small businesses are finding it difficult to meet full scheme criteria due to time constraints and limited resources. To address this, FSA are currently drafting a tiered approach to the scheme in partnership with district councils. It is intended that a tiered approach will make the scheme more accessible to small businesses and enable them to engage in a level of calorie labelling which is more consistent with their available time and resources. The FSA recognise there is an increasing demand from consumers for more nutritional information when they are eating out. Many small businesses also

appreciate this fact. However, it has become apparent that some small businesses need more support in getting started with calorie labelling which the FSA aim to provide.

## **PAPER FOR DISCUSSION**

### **Raw Drinking Milk Part 2**

#### **Executive Summary**

Stuart Armstrong, the FSA's Head of Chemical Safety Policy, will present by video link from the FSA's Office at Clive House in London, an item on a paper due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website here:

<https://www.food.gov.uk/sites/default/files/media/document/Raw%20Drinking%20Milk%20-%20FSA%2018-06-07.pdf>

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