

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

The priorities were identified through consideration of:

- Risks to consumers, in terms of safety or other detriment (e.g. economic loss)
- Policy need, for instance the need for data to underpin policy development/ negotiations in Europe
- Data from the 2015/16 sampling programme indicating areas of concern
- Emerging risks
- Priorities identified by FSA's National Food Crime Unit.

FSA is grateful to the many stakeholders who helped to develop the list of priorities. We were able to draw on a wide range of expertise from across the UK. This included input from National Trading Standards, local enforcement practitioners, public analysts, industry, other government departments and consumer representatives, as well as from FSA's own policy and science teams.

**The sampling plans are meant to be guides to help collect a suitable mix of samples. They indicate the relative proportions of each category of sample. It is appreciated that there will need to be a degree of flexibility around exact numbers.**

The priorities are divided into two sets.

Those in the first set (A) are being funded by the FSA

Those in the second set (B) are priorities that FSA is unable to fund, but the information in the protocols may be useful if authorities wish to fund sampling in these areas themselves.

Priority set A – funded by FSA

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<b>Priority number A01</b>	<b>Meat Country of Origin Labelling</b>
<b>Consumer benefits</b>	Consumers should not be misled about the origin of their meat.
<b>Purpose</b>	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 to determine levels of compliance across England.
<b>Which food(s)?</b>	Fresh and frozen meat of <b>lamb, goat, pig and poultry</b> . ( <b>Not</b> meat preparations or products, or <b>beef</b> .) Mainly prepacked, but some non-prepacked.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	Wholesale (particularly those supplying caterers), retail. A spread of business sizes.
<b>Is it important to get a good geographic spread of samples?</b>	Not important for multiple retailers, multiple wholesalers or internet sales, but needs a reasonable spread (3 regions) for smaller independent businesses.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer. It may not be necessary to take a physical sample as no analysis is needed.
<b>Sample size, containers, handling</b>	A physical sample may not be needed, unless it is to be sent for a labelling check.
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<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 (e.g. flag, place name, traditional product or place association).'</p>
<b>Analytical method(s)</b>	Labelling check by Public Analyst if necessary – enforcement officer to use judgement.
<b>Enforcement action if non-compliance found</b>	Use the normal hierarchy of enforcement action.
<b>Any other enforcement body involved?</b>	No

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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					
		Wholesale – particularly supplying caterers	Retail	Internet (any size of business)		
Lamb – fresh		3	3	2		
Lamb – frozen		3	3	1		
Goat – fresh		3	3	1		
Goat – frozen		3	3	1		
Pig – fresh		3	3	1		
Pig – frozen		3	3	1		
Poultry – fresh		3	3	2		
Poultry – frozen		4	4	1		
<b>Total</b>		<b>25</b>	<b>25</b>	<b>10</b>		

**Sampling plan – smaller independents**

Type of Product	Type of business to sample from, and number of samples from each					
		Wholesale – particularly supplying food service	Retail			
Lamb – fresh		2	6			
Lamb – frozen		1	6			
Goat – fresh		1	6			
Goat – frozen		1	6			
Pig – fresh		1	6			
Pig – frozen		1	6			
Poultry – fresh		2	6			
Poultry – frozen		1	6			
<b>Total</b>		<b>10</b>	<b>48</b>			

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<b>Priority number A02</b>	<b>Allergens and gluten</b>
<b>Consumer benefits</b>	Consumption of allergens by food allergic consumers can result in severe allergic reaction or death.
<b>Purpose</b>	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 compliance with allergen information requirements and to monitor whether allergens are actively managed to prevent or reduce cross-contamination
<b>Which food(s)?</b>	Non-prepacked foods sold by food service
<b>UK-produced or imported?</b>	UK-produced only
<b>Country of origin</b>	Irrelevant.
<b>Port or inland authority?</b>	Inland only.
<b>Which businesses?</b>	<p>Catering businesses of all sizes, including:</p> <ul style="list-style-type: none"> <li>• retail premises with a catering arm (e.g. supermarket with café)</li> <li>• commercial catering – restaurants, cafes, takeaways, delicatessens, mobile catering</li> <li>• institutional catering – schools, prisons, hospitals, hospices, care homes.</li> <li>• transport caterers for trains, planes and ferries.</li> </ul>
<b>Is it important to get a good geographic spread of samples?</b>	Yes – all inland regions.
<b>Formal or informal sample?</b>	<p>At discretion of Sampling Officer. All samples must be taken as follows:</p> <ul style="list-style-type: none"> <li>• declare that you have an allergy to 'x' food.</li> <li>• request allergen ingredient information for a meal. Two ways of asking this: <ol style="list-style-type: none"> <li>1) Does it have 'x' allergen? If not, order/sample meal and test for 'x' allergen.</li> <li>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.</li> </ol> </li> </ul>
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• A minimum of 50 grams per allergen required</li> <li>• Normal plastic bags or jars</li> <li>• Store frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Note the way that the food was requested and any response. Note whether any written information about allergens is displayed/provided. Enter this on UKFSS in the 'Additional Information' field on the COP tab.

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<b>Analytical method(s)</b>	<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 Immunosorbent Assay (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 or LC-MS methods should 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>
<b>Enforcement action if non-compliance found</b>	Use normal hierarchy of enforcement action.
<b>Any other enforcement body involved?</b>	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	Retail+catering		Commercial catering					
	Chain super-market café		Chain restaurant/café	Independent restaurant/café	Takeaway	Deli-catessen	Mobile takeaway	
Non-prepacked food	18		25	38	43	28	28	
Total	18		25	38	43	28	28	
	Institutional catering					Transport catering (sampled at caterer)		
	School	Prison	Hospital	Hospice	Care home	Trains	Planes	Ferries
Non-prepacked food	27	15	21	15	21	5	5	5
Total	27	15	21	15	21	5	5	5
Grand total*	294							

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

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<b>Priority number A03</b>	<b>Meat speciation in meat products and preparations</b>
<b>Consumer benefits</b>	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.
<b>Purpose</b>	To check that the correct information about meat species is given on labels, on menus or orally to the customer and to check the level of compliance.
<b>Which food(s)?</b>	Burgers, mince, kebabs, pies, curries, pizza, ready meals, sausages, including some halal or kosher foods to check that pork is not present
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Inland authority only
<b>Which businesses?</b>	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.
<b>Is it important to get a good geographic spread of samples?</b>	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.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Informal – minimum of 50 grams of meat, preferably 100 grams</li> <li>• Transfer curries etc to jars and place in plastic bags wherever possible to avoid leakage from foil trays</li> <li>• Formal samples of sausages, burgers etc made from comminuted meat – minimum of 50 grams of meat, preferably 100 grams</li> <li>• Formal samples of curries, ready meals etc made from whole or discrete pieces of cut meat, the meat should be separated from any sauce etc and each piece divided into 3 parts for inclusion in a 3-part sample</li> <li>• Store frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Details of labelling, menu descriptions, notice boards, verbal assurance etc. Enter this on UKFSS in the 'Additional Information' field on the COP tab
<b>Analytical method(s)</b>	Test for different meat species, including horse.
<b>Enforcement action if non-compliance found</b>	Use the normal hierarchy of enforcement action.
<b>Any other enforcement body involved?</b>	No

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**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
Mince		
	Chilled	5
	Frozen	5
Curries and other ready meals		
	Chilled	3
	Frozen	3
	Tinned	2
Sausages		
	Chilled	5
	Frozen	5
<b>Total</b>		<b>38</b>

**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	4					
	Kebabs	4					
	Curries	5					
	Sausages	5					
Other							
	Burgers – chilled	2	2	2	2	2	
	Burgers - frozen	2	2	2	2	2	
	Mince – chilled	2	5	6	2	2	
	Mince - frozen	2	5	6	2	2	
	Curries & other ready meals - chilled	2	2	2	2	2	
	Curries & other ready meals - frozen	1	1	1	1	1	
	Curries & other ready meals - tinned	1	0	0	1	1	
	Sausages – chilled	2	2	4	2	2	
	Sausages –	2	2	0	2	2	



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		<b>Type of business to sample from, and number of samples from each</b>					
<b>Type of Product</b>		Food service – smaller independent	Wholesale - independent	Retail - independent	Market/ Farmers' Market	Farm shop	
	frozen						
	Sausages - tinned	2	2	4	0	1	
<b>Total</b>		<b>36</b>	<b>33</b>	<b>27</b>	<b>16</b>	<b>17</b>	

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<b>Priority number A04</b>	<b>Erucic acid in plant oils – foods</b>
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<b>Consumer benefits</b>	Consumption of high levels of erucic acid can affect heart health.
<b>Purpose</b>	To identify non-compliant food products. 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.

  

<b>Which food(s)?</b>	Mustard oil and mustard oil blends, sesame oil and rapeseed oil
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers from third countries (sample at ports), 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.
<b>Is it important to get a good geographic spread of samples?</b>	No – it is likely that products will be available throughout the UK, regional variation is unlikely.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 50 millilitres of oil</li> <li>• Informal – An unopened bottle should be provided as a sample</li> <li>• Formal – Three unopened bottles with the same batch code</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	

  

<b>Analytical method(s)</b>	Test for the presence and level of erucic acid EC Regulation 401/2006 as amended
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<b>Enforcement action if non-compliance found</b>	Use normal hierarchy of enforcement action.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>								
	Importer – sample at port	Processor/ manufacturer	Wholesale - multiple	Wholesale - independent	Retail - multiple	Retail - independent	Food service – chain	Food Service - independent	Internet
Mustard oil	3	1	3	3	2	8	3	5	6
Mustard oil blend	2	1	3	3	2	8	3	5	3
Sesame oil	4	2	4	3	2	10	2	2	4
Rapeseed oil	4	2	3	3	2	10	2	2	4
<b>Total</b>	<b>13</b>	<b>6</b>	<b>13</b>	<b>12</b>	<b>8</b>	<b>36</b>	<b>10</b>	<b>14</b>	<b>17</b>
<b>Grand total*</b>	<b>129</b>								

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

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<b>Priority number A05</b>	<b>Erucic acid in plant oils – non-food</b>
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<b>Consumer benefits</b>	Consumption of high levels of erucic acid can affect heart health.
<b>Purpose</b>	<p>To identify where non-food oils are sold in a way that could confuse the consumer.</p> <p>Some businesses label products such as mustard oil 'for external use only' and these can have high levels of erucic acid. 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.</p> <p>There is no legal limit of erucic acid in oils for non-food uses.</p>

  

<b>Which food(s)?</b>	Mustard oil and mustard oil blends
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	Retail, wholesale, internet. Multiples/chains and small independent businesses, particularly where they sell both food and non-food products. Mustard oil is likely to be found in ethnic businesses in particular North Indian.
<b>Is it important to get a good geographic spread of samples?</b>	No – it is likely that products will be available throughout the UK, regional variation is unlikely.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>Minimum 50 millilitres of oil</li> <li>Informal – An unopened bottle should be provided as a sample</li> <li>Formal – Three unopened bottles with the same batch code</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>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:</p> <p>"Label information [Text/numbers] Displayed as ['food' or 'cosmetic']".</p>

  

<b>Analytical method(s)</b>	<p>Test for the presence and level of erucic acid</p> <p>EC Regulation 401/2006 as amended</p>
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<b>Enforcement action if non-compliance found</b>	Formal enforcement action is unlikely to be possible as there are no limits for oils not sold as food. However, it might be possible to advise the business about the potential health risks from consumer confusion.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>									
		Processor/ manufacturer	Wholesale - multiple	Wholesale - independent	Retail - multiple	Retail - independent	Internet			
Mustard oil		1	1	3	1	2	3			
Mustard oil blend		1	1	2	1	3	2			
<b>Total</b>		<b>2</b>	<b>2</b>	<b>5</b>	<b>2</b>	<b>5</b>	<b>5</b>			
<b>Grand total*</b>	<b>21</b>									

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

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<b>Priority number A06</b>	<b>‘Plastic rice’</b>
<b>Consumer benefits</b>	Consumers have a right not to be misled about what their food is and to be protected from harmful chemicals.
<b>Purpose</b>	<p>Artificial (plastic) rice is a fraudulent product. It is sold as rice, but often has no rice content and includes potentially harmful plastics. It is 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>
<b>Which food(s)?</b>	Rice imported from China, India, Indonesia, Vietnam – the fraudulent ‘plastic rice’ will be sold as normal rice.
<b>UK-produced or imported?</b>	Imported only
<b>Country of origin</b>	Asia, especially China, India, Indonesia, Vietnam
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers and smaller, independent ethnic retail/wholesale. Target cheaper / lesser known brands.
<b>Is it important to get a good geographic spread of samples?</b>	Yes.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum of 250 grams, preferably 500 grams</li> <li>• Formal samples- for pre-packed, separate packs with identical batch codes should be taken</li> <li>• Informal samples – usually one unopened pack will suffice</li> <li>• Loose samples – minimum samples weight in each part of the sample, please</li> <li>• Storage at ambient</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No
<b>Analytical method(s)</b>	<p>Given the very limited reliable information available about the types of plastics being used in this rice, the analytical approach is as yet undeveloped. The following have been considered, but are not exclusive of other approaches:</p> <p>Solvent extraction of the rice should give an indication of the presence and quantity of any plastics present.</p>

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	<p>Fourier Transform Infra-red (FTIR) of any plastic extractable from the rice. This is a relatively simple investigatory technique and several PA labs should have an FTIR instrument.</p> <p>For identification of the plant species in the rice, DNA sequencing which will identify the species present, e.g. rice, potato, sweet potato etc. This test is not necessary initially but could be used if plastic is found as part of further investigation into the sample</p>
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No

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

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

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<b>Priority number A07</b>	<b>Wines and spirits – counterfeit and adulteration</b>
<b>Consumer benefits</b>	Adulterants in counterfeit alcohol are potentially lethal. Even when the alcohol is fit for consumption, counterfeit products defraud the consumer.
<b>Purpose</b>	To help combat a known problem and provide additional data to further target future activity to improve intelligence on this issue.
<b>Which food(s)?</b>	Vodka, wine and whisky/whiskey suspected of being counterfeit.
<b>UK-produced or imported?</b>	Both – counterfeit goods will not necessarily declare the true origin
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers, small independent wholesalers and retailers, pubs and catering (chain and independent).
<b>Is it important to get a good geographic spread of samples?</b>	Yes – counterfeit alcohol producers are likely to sell principally in the area they produce in.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>For either formal or informal, an unopened bottle</li> <li>Note – for wine authenticity and for authenticity of lesser known whisky / whiskey brands, a genuine bottle may be required for reference purposes. Please consult your public analyst.</li> <li>Store at ambient</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Photographs of the bottles/labels. Upload these to UKFSS as attachments to the relevant sample record.
<b>Analytical method(s)</b>	<p>Test for adulterants and authenticity:</p> <p>Packaging assessment on all types</p> <p>Whiskey / Whisky</p> <ul style="list-style-type: none"> <li>Alcohol content (ABV)</li> <li>Congener profile (“fingerprint”) for known brands</li> <li>Presence and level of methanol, isopropanol and tertiary butanol</li> <li>Presence and level of chloroform</li> </ul> <p>Vodka</p> <ul style="list-style-type: none"> <li>Alcohol content (ABV)</li> <li>Presence and level of methanol, isopropanol and tertiary</li> </ul>



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	<p>Butanol</p> <ul style="list-style-type: none"> <li>• Presence and level of chloroform</li> <li>• Sugar marker profile for brands known to use markers</li> </ul> <p>Wine</p> <ul style="list-style-type: none"> <li>• Alcohol content</li> <li>• Presence and level of methanol, isopropanol and tertiary Butanol</li> <li>• Sugar profile</li> <li>• Organic acid profile</li> <li>• SNIF-NMR for sugar authenticity</li> </ul>
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<b>Enforcement action if non-compliance found</b>	Use normal hierarchy of enforcement action.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of business to sample from, and number of samples from each</b>								
<b>Type of Product</b>	Importer (from 3 <sup>rd</sup> countries) – sample at port	<b>Wholesale/ retail / food service</b>						Internet
		Small independent wholesaler	Small independent retailer	Pubs – Chain	Pubs – Independent	Catering - Chain	Catering - Independent	
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
<b>Total</b>	<b>29</b>	<b>30</b>	<b>45</b>	<b>18</b>	<b>18</b>	<b>18</b>	<b>24</b>	<b>18</b>
<b>Grand total*</b>	<b>200</b>							

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

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<b>Priority number A08</b>	<b>Food supplements</b>
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<b>Consumer benefits</b>	Consumers have a right to know what is in their food and not to be misled by what is on the label.
<b>Purpose</b>	To gain a better picture of compliance of food supplements with supplements and health claims legislation, the presence of harmful and illegal substances (e.g. DNP), and misleading labelling claims about composition (e.g. vitamin levels not as stated). The data will inform the Department of Health (DH) in taking forward this policy area and will help focus local authority enforcement in the future.

<b>Which food(s)?</b>	Food supplements in general, plus those with slimming claims such as “fat burner”.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Various
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	Both small and large retail and on the internet, including businesses that may be trading from home who are not registered as food businesses.
<b>Is it important to get a good geographic spread of samples?</b>	No

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	As the analytical requirements will vary for samples to be analysed, please discuss specific details of sampling and amounts needed with your Public Analyst.
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Take photos of the label and the product and upload them as attachments to the sample record on UKFSS.

<b>Analytical method(s)</b>	<p>This will be largely a paper-based exercise. <b>However, we are requesting that approximately 50% of samples are analysed.</b> A 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"> <li>• to confirm claim made i.e. contains xx% of xx</li> <li>• where you suspect an unauthorised or non-permitted ingredient is present</li> </ul> <p>Please consult your public analyst regarding the analysis required.</p>
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No

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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.

### **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	Gyms	Large retail	Beauticians/Spas etc	Independent chemist	Internet
Food supplements general	15	5	5	10	15
Food supplements with glucosamine	15	5	5	10	15
Food supplements with probiotics	15	5	5	10	15
Total	45	15	15	30	45
Grand total	150				

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

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<b>Priority number A09</b>	<b>Fusarium toxins</b> (Deoxynivalenol, zearalenone and fumonisins B1+B2)
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<b>Consumer benefits</b>	<p>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.</p> <p>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.</p>
<b>Purpose</b>	<p>Monitor whether maize and maize products are compliant with legal limits as set out in Regulation (EC) No1881/2006 at <a href="http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&amp;from=en">http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&amp;from=en</a></p> <p>To establish baseline of product compliance.</p>

  

<b>Which food(s)?</b>	Maize and maize products from EU countries. Products include flour, breakfast cereals, tinned maize (sweetcorn), baked goods (e.g. tortilla, biscuits, bread) and popcorn.
<b>UK-produced or imported?</b>	Imported from within the EU
<b>Country of origin</b>	<p>EU countries other than the UK.</p> <p>It is recognised that it will not always be possible to clearly identify where the maize was grown. This is particularly the case for processed products, where it may only be possible to sample products produced in European countries.</p>
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	Range of businesses of all sizes including retail, wholesale, manufacturer, internet.
<b>Is it important to get a good geographic spread of samples?</b>	No

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum of 250 grams</li> <li>• Formal sample – for pre-packed, separate bags with identical batch codes should be taken</li> <li>• Informal samples – usually one unopened bag will suffice</li> <li>• Loose samples – minimum samples weight in each part of the sample, please</li> <li>• Store at ambient</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Record the origin of the maize if known, and/ or the country where the processed product was manufactured. Enter this on UKFSS in the 'Additional Information' field on the COP tab

  

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

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

	<b>Type of business to sample from, and number of samples from each</b>			
<b>Type of Product</b>	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
<b>Total</b>	<b>30</b>	<b>24</b>	<b>26</b>	<b>20</b>

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<b>Priority number A10</b>	<b>Acrylamide</b>
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<b>Consumer benefits</b>	Acrylamide in food potentially increases the risk of developing cancer for consumers in all age groups.
<b>Purpose</b>	<p>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.</p> <p>FSA will use information gathered to assess whether businesses' HACCP could be used to control acrylamide levels.</p> <p>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 <a href="http://www.food.gov.uk/science/acrylamide#">http://www.food.gov.uk/science/acrylamide#</a></p>

  

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

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 250 grams</li> <li>• Samples can be taken formally and informally</li> <li>• Once collected from the premises of the small business enterprise (i.e. chip shop/restaurant) the sample, after first being allowed to cool, should be placed into a food grade bag and sealed, then stored frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<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"> <li>• Fresh potato or manufacturer-supplied French fries/chips</li> <li>• Storage/preparation</li> <li>• Cooking temperature/time</li> </ul> <p>Enter these details on UKFSS in the 'Additional Information' on the COP tab in the following format:</p> <p>"Fresh potato or manufacturer-supplied French fries/chips [Text] Details of storage/preparation [Text]"</p>

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	Cooking temperature - [number] degrees Cooking time - [Number and time unit]”
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<b>Analytical method(s)</b>	Discuss with your Public Analyst.
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<b>Enforcement action if non-compliance found</b>	Although there are currently no regulatory maximum limits for acrylamide in food, if levels are found higher than the EU indicative values advise the business on ways to control the risk.  FoodDrinkEurope have produced a toolkit on acrylamide, linked from the FSA website on the right hand side of the webpage at <a href="http://www.food.gov.uk/science/acrylamide#">http://www.food.gov.uk/science/acrylamide#</a>
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>			
	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	10	60	14	80
Potato/vegetable crisps	10	0	6	20
<b>Total</b>	<b>20</b>	<b>60</b>	<b>20</b>	<b>100</b>



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<b>Priority number A11</b>	<b>Dioxins and PCBs in eggs</b>
<b>Consumer benefits</b>	Reduce exposure to dioxins and PCBs which can have adverse health effects at very low levels.
<b>Purpose</b>	Response to Commission request to investigate possible non-compliance and to advise producers about mitigation measures where necessary.
<b>Which food(s)?</b>	Organic or free-range eggs. Primarily chicken eggs, but a few samples of duck eggs would be useful.
<b>UK-produced or imported?</b>	UK-produced.
<b>Country of origin</b>	UK
<b>Port or inland authority?</b>	Inland only.
<b>Which businesses?</b>	Primary producers, small and medium-sized only (flocks <1,000 birds).
<b>Is it important to get a good geographic spread of samples?</b>	Need good range of producers but may be concentrated in particular areas.
<b>Formal or informal sample?</b>	Suggest informal.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 12 eggs, preferably 24, especially if small eggs are sampled.</li> <li>• Formal sample – minimum sample numbers in each part of the sample, please.</li> <li>• Eggs should be supplied to laboratory intact and well packed to avoid breakage in transit</li> <li>• Store refrigerated</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>Size of flock; production rate; details of feed used.</p> <p>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]".</p>
<b>Analytical method(s)</b>	Test for dioxins and PCBs.
<b>Enforcement action if non-compliance found</b>	If your PA advises that the first test result shows an unsafe level, 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.
<b>Any other enforcement body involved?</b>	No

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

	<b>Type of business to sample from, and number of samples from each</b>					
<b>Type of Product</b>	Primary producer					
Eggs - free range - chicken	35					
Eggs – organic – chicken	15					
Eggs – free range or organic - duck	5					
<b>Total</b>	<b>55</b>					

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number A12</b>	<b>Offal in pre-packed meat products and preparations</b> ** 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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<b>Consumer benefits</b>	Consumers have a right to know what is in their food and offal should be declared on the label.
<b>Purpose</b>	To check whether offal is being added to meat products and preparations without being labelled.

<b>Which food(s)?</b>	Burgers, minced meat, sausages or similar meat products and preparations. Fresh and frozen. Prepacked only. Not ready meals or products with a sauce.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	Retail and wholesale. Focussing on the smaller independent and 'value' end of the market.
<b>Is it important to get a good geographic spread of samples?</b>	A reasonable spread is needed so that we get a feel for the picture across the UK. Suggest 3 regions in England.

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>Minimum 250 grams</li> <li>Store frozen</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Details of labelling and packaging. Please enter information on UKFSS as text in the 'Additional information' field on the COP tab.

<b>Analytical method(s)</b>	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. The priority would not commence until the method has been rolled out to PAs.
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<b>Enforcement action if non-compliance found</b>	Use the normal hierarchy of enforcement action
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Multiple retailer – mid to high end ranges	Multiple retailer – value end ranges	Wholesale	Smaller, independent retailers- mid to high end ranges	Smaller independent retailers – value end ranges	
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	
<b>Total</b>	<b>12</b>	<b>28</b>	<b>20</b>	<b>8</b>	<b>32</b>	
<b>Grand total*</b>	<b>100</b>					

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

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<b>Priority number A13</b>	<b>Pesticide residues in dried beans from Nigeria</b>
<b>Consumer benefits</b>	Minimise risk of excessive consumption of pesticides which may be harmful to health.
<b>Purpose</b>	<p>Project to establish pesticide contamination levels in dried beans from Nigeria and neighbouring countries.</p> <p>Imports of dried beans under customs code 0713 39 00 'other' is suspended due to high levels of pesticide. However, such dried beans can still be imported from Nigeria under other customs' codes. Also, we are aware of reports that some dried beans produced in Nigeria are being imported via neighbouring countries – e.g. Cameroon, Chad, Benin, Ghana, Cote D'Ivoire, Liberia, Sierra Leone, Gabon, Congo and Angola.</p>
<b>Which food(s)?</b>	Dried beans
<b>UK-produced or imported?</b>	Imported only
<b>Country of origin</b>	Dried beans from Nigeria or countries bordering Nigeria (see list above).
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers from 3 <sup>rd</sup> countries at point of entry, wholesaler to caterers, retail chains and independent retailers.
<b>Is it important to get a good geographic spread of samples?</b>	No.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 500 grams</li> <li>• Store at ambient. For okra , please submit to the laboratory without further delay</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No.
<b>Analytical method(s)</b>	Discuss with your Public Analyst
<b>Enforcement action if non-compliance found</b>	HSE lead on pesticide legislation, but if your PA advises that there is an unsafe level of pesticide, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	HSE lead on pesticide legislation.

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>			
	Importers from 3 <sup>rd</sup> countries – sample at port	Wholesale to caterer	Retail chain	Independent retailers
Dried beans	25	8	8	9
<b>Total</b>	<b>25</b>	<b>8</b>	<b>8</b>	<b>9</b>
<b>Grand total*</b>	<b>50</b>			

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

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<b>Priority number A14</b>	<b>Irradiated foods</b>
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<b>Consumer benefits</b>	Ensures customers have the information and freedom to choose if they wish to consume irradiated food.
<b>Purpose</b>	Fulfil EU requirement in Directive 1999/2/EC under which the UK is obligated to test for illegally-irradiated food. These samples are an official control activity.

<b>Which food(s)?</b>	Herbs and spices, noodle meals, food supplements, frozen crustaceans and soft fruits.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Focus should be on food imported from East Asia and China in particular
<b>Port or inland authority?</b>	Both, but inland focus on oriental shops.
<b>Which businesses?</b>	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.
<b>Is it important to get a good geographic spread of samples?</b>	No

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>Minimum of 50 grams of herbs or spices and supplements and 3 packs of noodles with spice sachets. Similarly, 100 grams of crustaceans and soft fruits</li> <li>Formal sample – for pre-packed, separate packs with identical batch codes should be taken. Note that soft fruit will not keep, so single portion samples are advised.</li> <li>Informal samples - usually one unopened pack will suffice.</li> <li>Loose samples – minimum sample weight in each part of the sample, please.</li> <li>The PSL signal from a sample will be reduced ('bleached') if the sample is exposed to strong light. Handling of samples should therefore be carried out in subdued lighting and samples should be stored in the dark.</li> <li>Store at ambient, except soft fruits (chilled, 5°C) and crustaceans (frozen at -18°C). Submit soft fruits to the laboratory as soon as possible</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	Ensure that the country of origin is entered onto UKFSS

<b>Analytical method(s)</b>	Photostimulated luminescence standard method (PSL, EN 13751) Thermo-luminescence standard method (TL, EN 1788))
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	Electron spin resonance spectroscopy Chemical/biological detection methods
<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy
<b>Any other enforcement body involved?</b>	No

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

	<b>Type of business to sample from, and number of samples from each</b>			
<b>Type of Product</b>	Small importers from 3 <sup>rd</sup> countries – sample at ports	Medium-sized importers from 3 <sup>rd</sup> countries– sample at ports	Oriental supermarkets	Health shops
Herbs and spices	15	15	7	7
Noodle meals	15	15	5	5
Food supplements	10	10	6	6
Frozen crustaceans	10	10	7	7
Soft fruits imported from third countries, especially Asia	5	5	0	0
<b>Total</b>	<b>55</b>	<b>55</b>	<b>25</b>	<b>25</b>



**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number A15</b>	<b>Total arsenic and inorganic arsenic</b>
<b>Consumer benefits</b>	Arsenic is highly toxic and it is recommended that dietary exposure to inorganic arsenic should be reduced.
<b>Purpose</b>	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 - <a href="http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32015R1006&amp;from=EN">http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32015R1006&amp;from=EN</a> ), to establish a picture of compliance with maximum levels.
<b>Which food(s)?</b>	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.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Small/medium UK retail shops, markets, supermarkets, internet and UK ports.
<b>Is it important to get a good geographic spread of samples?</b>	No, unlikely to be just produced and sold locally.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer but see <b>Analytical methods</b> below.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum of 250 grams</li> <li>• Formal sample – for pre-packed, separate bags with identical batch codes should be taken.</li> <li>• Informal samples - usually one unopened bag will suffice.</li> <li>• Loose samples – minimum sample weight in each part of the sample, please.</li> <li>• Store non-perishable samples at ambient, perishable sample, including fruit and vegetables, frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No
<b>Analytical method(s)</b>	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.
<b>Enforcement action if non-compliance found</b>	From 1 January 2016 use normal hierarchy of enforcement for ensuring compliance with EU maximum levels of inorganic arsenic in

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	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.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers (from 3 <sup>rd</sup> countries) - sample at port	Small retail	Medium- sized retail	Markets	Supermarkets	Internet
Rice	10	24	14	7	4	8
Rice-based products	15	24	14	7	4	10
Rice-based gluten-free products	15	24	14	5	4	8
UK fruit and vegetables		24	9	7	4	0
Cereals, cereal-based products	10	24	9	5	4	10
Milk and dairy	5	15	10	4	5	5
<b>Total</b>	<b>55</b>	<b>135</b>	<b>70</b>	<b>35</b>	<b>25</b>	<b>41</b>
<b>Grand total*</b>	<b>361</b>					

\* 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**

<b>Priority number A16</b>	<b>Accuracy of net weight/count of frozen seafood</b>
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<b>Consumer benefits</b>	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 European 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.
<b>Purpose</b>	Monitor compliance with Regulation (EU) 1169/2011 Food Information Regulations and allow enforcement actions where sampling has revealed misleading practice.

  

<b>Which food(s)?</b>	Frozen prawns and seafood, Individually Quick Frozen (IQF) and block frozen
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Range of UK processors/manufacturers, importers from third countries, wholesale-to-catering and retail. Both market-leading and other brands.
<b>Is it important to get a good geographic spread of samples?</b>	No.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<p>Two identical unopened sales units are required for the test in order to complete both types of test on each sample. DO NOT ALLOW TO THAW as this will influence the testing. Enclose each in a plastic bag to protect against condensation / frost build up on the surface of the packaging.</p> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p> <p>Both WELMEC method and Codex method to be used to test each sample.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>Net weight. Gross weight if provided. Percentage of glaze if provided. Added water if relevant.</p> <p>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:</p> <p>"Net weight [number] grams Gross weight [number] grams Percentage of glaze [number]% Added water [text]".</p>

  

<b>Analytical method(s)</b>	WELMEC method and Codex method.
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy.
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**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Any other enforcement body involved?</b>	No
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**Sampling plan – England figures only (other UK countries have their own sampling plans)**

	<b>Type of business to sample from, and number of samples from each</b>				
<b>Type of Product</b>	Importers from 3 <sup>rd</sup> countries (sample at ports)	UK processors/manufacturers	Wholesale-to-caterers	Retail – market leaders	Retail – other
Frozen prawns	15	12	23	5	10
Frozen seafood	15	13	22	5	10
<b>Total</b>	<b>30</b>	<b>25</b>	<b>45</b>	<b>10</b>	<b>20</b>

Priority set B – not funded by FSA

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

<b>Priority number B01</b>	<b>Cyanide in bitter apricot kernels, powder and spreads</b>
<b>Consumer benefits</b>	Prevent toxic and potentially lethal levels of consumption of bitter apricot containing high levels of amygdalin, a cyanogenic glycoside. It is often vulnerable consumers who purchase these products.
<b>Purpose</b>	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. A market surveillance project to establish a base level in current products on the market.
<b>Which food(s)?</b>	Bitter apricot kernels, powder and spreads (sometimes referred to as 'butter').  These are typically sold as food supplements and often marketed for purported health benefits.  Do not include other foods that may include kernels, powder or spreads as an ingredient.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	A range of origins: Pakistan, Turkey, India, Iran, China and Australia, as well as UK-processed foods.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers (from 3 <sup>rd</sup> country), packers/processors/manufacturers, retail including health food outlets, internet. Size of business not important.
<b>Is it important to get a good geographic spread of samples?</b>	No – unlikely to be just produced and sold locally.
<b>Formal or informal sample?</b>	At discretion of sampling officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>Minimum of 50 grams, preferably 200 grams.</li> <li>Normal plastic bags or jars</li> <li>Do not crush. Store frozen at -18°C and transport to the laboratory as soon as possible. If available, store under dry ice.</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>Country of origin, labelling information and instructions for consumption.</p> <p>Enter this on UKFSS in the 'Additional Information' field on the COP tab in the following format:</p> <p>'Country of origin: [country/EU]</p> <p>'Labelling information: [information]</p> <p>'Instructions for consumption: [instructions]</p>
<b>Analytical method(s)</b>	Test for levels of total hydrocyanic acid
<b>Enforcement action if non-compliance found</b>	Although no levels have yet been set in legislation, if your PA advises that there is an unsafe level of the toxin(s) concerned, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers (from 3 <sup>rd</sup> countries) – sample at port	Packers/ Processors/ Manufacturers	Retail	Internet		
Kernels	16	4	20	30		
Powders	12	3	10	15		
Spreads/ 'butter'	12	3	10	15		
<b>Totals</b>	<b>40</b>	<b>10</b>	<b>40</b>	<b>60</b>		

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

<b>Priority number B2</b>	<b>Mycotoxins: Sterigmatocystin in rice and oat products</b>
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<b>Consumer benefits</b>	Sterigmatocystin is genotoxic and carcinogenic.
<b>Purpose</b>	Collect data to inform EU negotiations and policy development and to raise awareness and knowledge of the issue among enforcement officers and businesses.

  

<b>Which food(s)?</b>	Rice and oat products.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Range of UK and imported.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	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.
<b>Is it important to get a good geographic spread of samples?</b>	Not important because unlikely that rice and oat products would be produced and sold in a particular region.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 100 grams, preferably 500 grams.</li> <li>• Formal sample – for pre-packed, separate bags with identical batch codes should be taken.</li> <li>• Informal samples - usually one unopened bag will suffice.</li> <li>• Loose samples – minimum sample weight in each part of the sample, please.</li> <li>• Store at ambient</li> </ul> <p>This is generic advice (and not appropriate for sampling bulk containers). You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	None

  

<b>Analytical method(s)</b>	<p>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</p> <p><a href="http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling">http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling</a></p>
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy. For mycotoxins where no levels have yet been set in legislation, if your PA advises that there are unsafe levels, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
<b>Any other enforcement</b>	No.



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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers (from 3 <sup>rd</sup> countries) – sample at ports	Manufacturers/ processors	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
<b>Total</b>	<b>8</b>	<b>8</b>	<b>8</b>	<b>8</b>	<b>12</b>	<b>6</b>

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

<b>Priority number B03</b>	<b>Mycotoxins: Aflatoxin in chillies</b>
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<b>Consumer benefits</b>	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
<b>Purpose</b>	Collect data to inform EU negotiations and setting of maximum levels for aflatoxins.

  

<b>Which food(s)?</b>	Fresh, dried whole and ground chillies or chillies used as an ingredient, eg in spice mix. Jars/tubes of 'wet' chilli paste / curry paste are included, but <u>not</u> ready meals, curry sauces or similar as the chili content will be too low and other ingredients will make interpretation of the results difficult.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Range of UK and imported.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Retailers including both large and small. Wholesalers, importers from third countries at the point of entry into the UK, and the internet.
<b>Is it important to get a good geographic spread of samples?</b>	Not important because rare that chillies and chilli ingredients would be produced and sold in a particular region.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 100 grams</li> <li>• Store at ambient</li> </ul> <p>This is generic advice (and not appropriate for sampling bulk containers). You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	None

  

<b>Analytical method(s)</b>	<p>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</p> <p><a href="http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling">http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling</a></p>
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy. For mycotoxins where no levels have yet been set in legislation, if your PA advises that there are unsafe levels, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No.

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers (from 3 <sup>rd</sup> countries)- 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, e.g. spice mix, jars of chilli paste	4	2	2	3	1	
<b>Total</b>	<b>16</b>	<b>11</b>	<b>8</b>	<b>11</b>	<b>4</b>	

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number B04</b>	<b>Mycotoxins: in flour and flour products</b>
<b>Consumer benefits</b>	Mycotoxins can cause a variety of adverse health effects in humans and have been shown to be genotoxic.
<b>Purpose</b>	Collect information to determine if there is a problem with flour and flour products originating from other Member States. The Commission has set out maximum levels for mycotoxins in Regulation (EC) No1881/2006 at <a href="http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&amp;from=en">http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32006R1881&amp;from=en</a>
<b>Which food(s)?</b>	<p>Flour and flour 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 and tested 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 (<a href="http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32012H0154&amp;rid=1">http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32012H0154&amp;rid=1</a>) and 2013/165/EU (<a href="http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:091:0012:0015:EN:PDF">http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:091:0012:0015:EN:PDF</a>) and will feed into EC negotiations.</p>
<b>UK-produced or imported?</b>	Flour and flour products where the cereal (wheat, rye or oats) were grown in the UK or other EU member state. It is recognised that the origin of the cereal will not always be known, particularly for processed products. In these cases just ensure that the product was produced in the UK or other EU country.
<b>Country of origin</b>	Other European countries and the UK
<b>Port or inland authority?</b>	Inland only
<b>Which businesses?</b>	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.
<b>Is it important to get a good geographic spread of samples?</b>	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.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.

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<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 250 grams, preferably 500 grams.</li> <li>• Formal sample – for pre-packed, separate bags with identical batch codes should be taken.</li> <li>• Informal samples - usually one unopened bag will suffice.</li> <li>• Loose samples – minimum sample weight in each part of the sample, please.</li> <li>• Store at ambient.</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>Note the origin of the wheat, rye or oats where this is known. Enter this on UKFSS in the 'Additional Information' field on the COP tab in the following format:</p> <p>'Cereal grown in [country]'</p> <p>Where it is just known that the cereal was from the EU just enter 'EU'.</p>

<b>Analytical method(s)</b>	<p>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</p> <p><a href="http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling">http://www.food.gov.uk/business-industry/farmingfood/crops/mycotoxinsguidance/mycotoxinssampling</a></p>
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<b>Enforcement action if non-compliance found</b>	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.
<b>Any other enforcement body involved?</b>	No

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

	<b>Type of business to sample from, and number of samples from each</b>					
<b>Type of Product</b>	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		
<b>Total</b>	<b>22</b>	<b>12</b>	<b>10</b>	<b>6</b>		

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

<b>Priority number B05</b>	<b>Levels of heavy metals</b>
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<b>Consumer benefits</b>	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.
<b>Purpose</b>	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.

  

<b>Which food(s)?</b>	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.
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any, including the UK
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Range of sizes of businesses including primary producers, importers, UK slaughterhouses, butchers' shops, markets, supermarkets.
<b>Is it important to get a good geographic spread of samples?</b>	A good geographic spread of samples should be obtained to ensure the samples collected are representative.

  

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 100 grams, preferably 250 grams</li> <li>• Perishable foods should be stored frozen, non-perishable and fried foods stores at ambient</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No

  

<b>Analytical method(s)</b>	Discuss with your Public Analyst.
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<b>Enforcement action if non-compliance found</b>	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.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Primary producers	Importers (from 3 <sup>rd</sup> country) – sample at port	Slaughter-houses	Butchers	Markets	Supermarkets
Fruit, vegetables and fungi	30	20	0	0	35	6
Legumes, nuts seeds	15	25	0	0	10	0
Cereals	25	20	0	0	10	8
Milk and dairy	25	15	0	0	15	4
Fish	20	20	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
<b>Total</b>	<b>125</b>	<b>155</b>	<b>50</b>	<b>50</b>	<b>105</b>	<b>35</b>
<b>Grand total*</b>	<b>520</b>					

- 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**

<b>Priority number B06</b>	<b>Dyes (such as crystal violet, leucocrystal violet, malachite green, leucomalachite green) in imported farmed fish</b>
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<b>Consumer benefits</b>	Prevent consumption of non-authorised - and excess consumption of authorised - dyes used in food-producing animals.
<b>Purpose</b>	<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"> <li>Leucomalachite green is genotoxic (damaging to DNA) and carcinogenic and no level of intake without risk can be identified.</li> <li>Malachite green is metabolised by bacteria in the large intestine to leucomalachite green and no level of intake without risk can be identified.</li> <li>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.</li> </ul>

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

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>Minimum of 500 grams</li> <li>Formal sample – for pre-packed, separate bags with identical batch codes should be taken. If frozen block are sampled, a single, undivided sample may be required as frozen blocks cannot be divided at the time of sampling. Loose samples – minimum sample weight in each part of the sample</li> <li>Informal samples - usually one unopened bag will suffice.</li> <li>Store frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>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</p>

<b>Analytical method(s)</b>	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
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	methods and the interpretation of results.
<b>Enforcement action if non-compliance found</b>	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.
<b>Any other enforcement body involved?</b>	No

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

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

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

<b>Priority number B07</b>	<b>Pesticide residues in okra</b>
<b>Consumer benefits</b>	Minimise risk of excessive consumption of pesticides which may be harmful to health.
<b>Purpose</b>	<p>Project to establish pesticide contamination levels in okra imported from third countries <u>other than</u> India and Vietnam.</p> <p>Physical and identity checks on a proportion of okra from India and Vietnam is already required on import – so these products are not included in the project.</p>
<b>Which food(s)?</b>	Okra
<b>UK-produced or imported?</b>	Imported from third country only
<b>Country of origin</b>	Okra from any third country other than India and Vietnam.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers from third country at point of entry, wholesaler to caterers, retail chains and independent retailers.
<b>Is it important to get a good geographic spread of samples?</b>	No.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 500 grams</li> <li>• Store at ambient. Please submit to the laboratory without further delay</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No.
<b>Analytical method(s)</b>	Discuss with your Public Analyst
<b>Enforcement action if non-compliance found</b>	HSE lead on pesticide legislation, but if your PA advises that the pesticide level is unsafe, take action in line with requirements of general food safety law, following the normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	HSE lead on pesticide legislation.

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>			
	Importers from 3 <sup>rd</sup> country – sample at port	Wholesale to caterer	Retail chain	Independent retailers
Okra	25	8	8	9
<b>Total</b>	<b>25</b>	<b>8</b>	<b>8</b>	<b>9</b>
<b>Grand total*</b>	<b>50</b>			

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

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number B08</b>	<b>Fish substitution</b>
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<b>Consumer benefits</b>	Consumers should not be misled about what is in their food.
<b>Purpose</b>	Check that labelling of species (commercial designation and scientific name) is accurate and detect substitution/bulking out with cheaper alternative species.

<b>Which food(s)?</b>	Fish and fish products (see tables overleaf).
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Any.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers from 3 <sup>rd</sup> countries (sample at ports), wholesale markets, manufacturers, retail chains, independent retailers, local markets, food service. See tables overleaf.
<b>Is it important to get a good geographic spread of samples?</b>	Yes

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• A single piece of fish, minimum of 50 grams. Do not take more than one fish.</li> <li>• For formal samples, a single piece of fish of at least 150 grams should be cut into three roughly equal pieces, the absolute sizes or the parts in each portion are not significant. Each portion should contain the minimum weight.</li> <li>• Store frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No

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

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

<b>Unprocessed/minimally processed fresh and frozen fish – manufacturers and chains</b>				
Target species	Imported – at ports	Wholesale markets	Manufacturers	Retail chains
Cod	5	10	5	5
Haddock	5	10	5	5
<b>Totals</b>	<b>10</b>	<b>20</b>	<b>10</b>	<b>10</b>

<b>Unprocessed/minimally processed fresh and frozen fish – smaller/independent retailers, markets</b>				
Target species	Independent retailers	Local markets		
Cod	5	5		
Haddock	5	5		
<b>Totals</b>	<b>10</b>	<b>10</b>		

<b>Processed fish products – manufacturers and chains – geographic spread not needed</b>					
	Imported – at ports	Wholesale	Manufacturers	Retail chains	Food service – chain
Fish fingers	1	1	1	1	1
Fish cakes	1	1	1	1	1
Fish paste/pate	1	1	1	1	1
Breaded/battered fillets	1	1	1	1	1
Meals with fish (e.g. ready meals)	1	1	1	1	1
Dried fish	1	1	1	1	1
<b>Totals</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>6</b>

<b>Processed fish products – smaller independent businesses</b>				
		Local markets	Small/independent retail	Small/independent food service
Fish fingers		2	1	2
Fish cakes		2	1	2
Fish paste/pate		1	1	2
Breaded/battered fillets		2	1	2
Meals with fish (e.g. ready meals)		1	1	2
Dried fish		2	1	2
<b>Totals</b>	<b>6</b>	<b>10</b>	<b>6</b>	<b>12</b>
<b>Grand total*</b>	<b>128</b>			

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

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number B09</b>	<b>Water and undeclared animal proteins in chicken</b>
<b>Consumer benefits</b>	Consumers have the right to know what is in their food. The mislabelling is of particular concern to consumers who avoid particular meat species.
<b>Purpose</b>	Continue monitoring of higher-risk chicken meat for undeclared added water and/or undeclared added proteins of different animal origin. Raise business awareness.
<b>Which food(s)?</b>	Chilled or frozen chicken <u>excluding where the chicken is sold as a preparation with added water (see 20.2).</u>
<b>UK-produced or imported?</b>	Both, but focus on imported.
<b>Country of origin</b>	For imported, focus on South America, Eastern Europe and the Far East.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Range of importers from 3 <sup>rd</sup> countries, 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).
<b>Is it important to get a good geographic spread of samples?</b>	No.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum of 250 grams,</li> <li>• Two portions of the sample need to be prepared from the same pack (the first stage involves use of one portion of the sample and the second stage involves analysing the chicken drip from the second portion of sample). Therefore local authorities are advised to sample chicken packs that contain at least two identical products (e.g. packs of frozen chicken breast fillets).</li> <li>• Formal sample – for pre-packed, separate packs with identical batch codes should be taken. Opening packs of frozen chicken may allow moisture to condense on the meat.</li> <li>• Informal samples - usually one unopened pack will suffice.</li> <li>• Loose samples – minimum sample weight in each part of the sample, please. Protect frozen meat for atmospheric moisture condensation</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No – but important to complete the relevant fields for name of the food, country of origin, net weight and health marks.
<b>Analytical method(s)</b>	Discuss with your Public Analyst.

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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers from 3 <sup>rd</sup> countries (sample at port)	Processors/manufacturers (Processors producing chicken – not those using fresh chicken to produce preparations or products)	Wholesale to mass catering	Retail butchers	Retail other	
Chilled chicken	-	10	20	8	8	
Frozen chicken	4	10	20	8	8	
<b>Total</b>	<b>4</b>	<b>20</b>	<b>40</b>	<b>16</b>	<b>16</b>	
<b>Grand total*</b>	<b>96</b>					

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

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number B10</b>	<b>Water and undeclared animal proteins in chicken preparations</b>
<b>Consumer benefits</b>	Consumers have the right to know what is in their food. The mislabelling is of particular concern to consumers who avoid particular meat species.
<b>Purpose</b>	Continue monitoring of higher-risk chicken preparations for undeclared added water and/or undeclared added proteins of different animal origin. Raise business awareness.
<b>Which food(s)?</b>	Chicken preparations (i.e. 'chicken with added water' ) in chilled or frozen presentation that looks like a cut, joint, slice, etc of pure meat (i.e. where there is no sauce or other obvious ingredients present and the consumer could think that it is just chicken with no added ingredients).
<b>UK-produced or imported?</b>	Both, but focus on imported.
<b>Country of origin</b>	For imported, focus on South America, Eastern Europe and the Far East.
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Range of importers from 3 <sup>rd</sup> countries, processors/manufacturers of the chicken preparation, 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).
<b>Is it important to get a good geographic spread of samples?</b>	No.
<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum of 250 grams,</li> <li>• Two portions of the sample need to be prepared from the same pack (the first stage involves use of one portion of the sample and the second stage involves analysing the chicken drip from the second portion of sample). Therefore local authorities are advised to sample chicken packs that contain at least two identical products (e.g. packs of frozen chicken breast fillets).</li> <li>• Formal sample – for pre-packed, separate packs with identical batch codes should be taken. Opening packs of frozen chicken may allow moisture to condense on the meat.</li> <li>• Informal samples - usually one unopened pack will suffice.</li> <li>• Loose samples – minimum sample weight in each part of the sample, please. Protect frozen meat for atmospheric moisture condensation</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	<p>Record the ingredients list on UKFSS under the 'Additional information' field on the COP tab.</p> <p>Important to complete the UKFSS fields on name of the food,</p>



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	country of origin, net weight and health mark.
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<b>Analytical method(s)</b>	Discuss with your Public Analyst.
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<b>Enforcement action if non-compliance found</b>	Use normal enforcement hierarchy.
<b>Any other enforcement body involved?</b>	No

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

<b>Type of Product</b>	<b>Type of business to sample from, and number of samples from each</b>					
	Importers from 3 <sup>rd</sup> countries (sample at port)	Processors/ manufacturers of the chicken preparation – not users of preparations to produce other products	Wholesale to mass catering	Retail butchers	Retail other	
Chilled chicken preparation	-	5	15	5	5	
Frozen chicken preparation	10	5	15	5	5	
<b>Total</b>	<b>10</b>	<b>10</b>	<b>30</b>	<b>10</b>	<b>10</b>	
<b>Grand total*</b>	<b>70</b>					

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

**2016/17 National Coordinated Sampling Programme – priority guidance for  
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<b>Priority number B11</b>	<b>Iodine levels in seaweed and processed products using seaweed</b>
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<b>Consumer benefits</b>	Minimise risk of excess consumption of iodine which can adversely affect thyroid function
<b>Purpose</b>	Provide baseline data on iodine levels in food to inform ongoing EU discussions that may consider the setting of EU maximum limits for certain contaminants, including iodine, in seaweed.

<b>Which food(s)?</b>	<p>Seaweed food products, including seaweed-containing food supplements.</p> <p>Seaweed food products include:</p> <ul style="list-style-type: none"> <li>-Laverbread</li> <li>-Dried seaweeds sold as ingredients or as supplements. Seaweed names include kelp, kombu, wakame, quandai-cai, hiziki/hijiki, arme or Sargassum fusiforme.</li> <li>- Miso soup paste</li> <li>- Dashi</li> <li>-Ready meals (often healthy eating ranges) that use seaweed as a salt replacer. (Several large supermarket chains have such products.)</li> </ul>
<b>UK-produced or imported?</b>	Both
<b>Country of origin</b>	Various
<b>Port or inland authority?</b>	Both
<b>Which businesses?</b>	Importers from 3 <sup>rd</sup> countries, sampled at ports, retail, wholesale, packer/processor/manufacturer, food markets, food service outlets that use dashi-based soup stocks or kombu/kelp as a garnish, internet. Seaweed supplements are widely available in supermarkets and health shops as well as on the internet. Other seaweed containing foods will be sold in supermarkets and specialist outlets, particularly oriental retailers. Food service will again tend to be oriental.
<b>Is it important to get a good geographic spread of samples?</b>	Yes

<b>Formal or informal sample?</b>	At discretion of Sampling Officer.
<b>Sample size, containers, handling</b>	<ul style="list-style-type: none"> <li>• Minimum 100 grams, preferably 250 grams.</li> <li>• Dried seaweed, store at ambient, otherwise store frozen at -18°C</li> </ul> <p>This is generic advice. You may wish to check with your PA that they have the same requirements.</p>
<b>Any additional information that needs to be collected from the business at the time of sampling?</b>	No

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<b>Analytical method(s)</b>	Discuss with your Public Analyst
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<b>Enforcement action if non-compliance found</b>	No
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<b>Any other enforcement body involved?</b>	No
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**Sampling plan – England figures only (other UK countries have their own sampling plans)**

	<b>Type of business to sample from, and number of samples from each</b>						
<b>Type of Product</b>	Importer from 3 <sup>rd</sup> country – sample at port	Packer/processor / Manufacturer	Wholesale	Retail	Market	Food service	Internet
Seaweed products	3	3	7	10	4	5 (used as ingredients)	7
Seaweed in food supplements	3	3	8	10	4	-	10
Ready meals/ meal	-	3	5	5	-	5 (meals)	-
<b>Total</b>	<b>6</b>	<b>9</b>	<b>20</b>	<b>30</b>	<b>8</b>	<b>10</b>	<b>17</b>
<b>Grand total*</b>	<b>100</b>						

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