

ACTIONS ARISING – BOARD MEETING

From the FSA Board Meeting on 11 March 2020

Index	Action	Due Date	Owner and progress to date
Action 1 - (FSA 20/03/02)	To circulate briefing received by Mary Quicke on the legal definitions of the words 'meat' and 'milk' to all Board Members.		Board Secretariat. Complete
Action 2 - (FSA 20/03/02)	To update Actions Arising list to show Action 3 from 20 January as complete.		Board Secretariat. Complete
Action 3 - (FSA 20/03/03) Chief Executive's Report to the Board	To provide an update on evidence relating to CBD and consumer safety at the halfway point in the 12-month period.	16 September	Director of Policy In Progress: The Committee on Toxicity (COT) continue to keep the evidence relating to CBD safety under review. At their most recent meeting on 7 May, the Committee expanded their consideration of CBD by reviewing the evidence available in relation to skin products and confirmed that these could contribute to the overall amount of CBD consumers are exposed to. COT is proposing to produce a position paper on CBD, although we do not have a date yet for when this will be available. We will then consider any needs to alter or review consumer advice once we have this. The FSA continues to receive enquiries from industry about their novel food applications. We have had several productive discussions with industry about application

			dossiers that are proposed to be formally submitted to the UK from January next year with the aim of meeting our deadline of the end of March 2021 for validated applications.
Action 4 - (FSA 20/03/05) Strategic Risk Management	To consider assurance for the Board on tracking of progress towards a new end date and the mitigation of risks.		Director of Strategy, Legal and Governance Complete: Contained in material covering EU Transition.
Action 5 - (FSA 20/03/06) Food Hypersensitivity Strategy	To give consideration to testing methodologies for heated proteins to reduce the possibility of false positives in allergy testing.		Deputy Director of Science Complete:
Action 6 - (FSA 20/03/08) Beef Burgers Served Less Than Thoroughly Cooked: Update	To provide update to Board Members on the outcome of the consultation on the proposed revision to the guidance on less than thoroughly cooked burgers and on the additional level of assurance about the triggers, controls, and the ability to monitor and implement them.		Director of Policy Paused due to Covid-19 Public consultation on the updated guidance has been delayed due to the Covid-19 pandemic. Key stakeholders who use the guidance, including local authorities and food businesses, are unlikely to be able to respond to a consultation during these unprecedented times. The position will be regularly reviewed and a consultation launched when appropriate. In the meantime, the first draft of the updated guidance has been circulated to internal colleagues for comment and a Business Impact Assessment is underway. Work on triggers to monitor and provide assurances that control are being applied effectively has also been delayed due the COVID-19 pandemic. Work will begin again as resources become available.

ACTIONS FROM PREVIOUS MEETINGS

Index	Action	Due Date	Owner and progress to date
<p>Action 4 - (FSA 20/01/08) Food Hypersensitivity Strategy</p>	<p>Provide a future Board meeting with specific advice on food businesses that presented particular risks to 16-24 year olds, and actions to help mitigate those risks and assist businesses in understanding and meeting their legal obligations.</p>		<p>Rebecca Sudworth Paused due to Covid-19</p> <p>Work to engage food businesses about non-Covid-19 issues has been temporarily paused, as has our public information on non-Covid-19 issues. We are currently looking at how we can best engage with food businesses as part of our advice for the next stage of the Covid-19 response and will include good allergen management as part of this. We are currently re-planning our allergy-specific communications approach and will report back to the Board with a revised timetable in September.</p>
<p>Action 5 - (FSA 20/01/08) Food Hypersensitivity Strategy</p>	<p>To include information about progress towards an 'at-a-glance' scheme for allergen information provision in future Allergens Update paper.</p>		<p>Rebecca Sudworth Paused due to Covid-19</p> <p>Recruitment has now re-started, and we will prioritise initial work on the 'at a glance scheme', reporting back to the Board in September. We have updated guidance for Local Authorities ready to publish and expect to do this during the next few months alongside and to complement the work to support the next stage of the Covid-19 response.</p>
<p>Action 8 - (FSA 20/01/14) Risk Analysis Process: Update</p>	<p>To consider triaging of issues to ensure that the AFFF achieved the Board's original intentions, and to revert to the Board with proposals on how this could be done.</p>		<p>Rebecca Sudworth In progress</p> <p>This will be covered in the report to the Board in September on the Risk Analysis process and readiness for the end of the transition period</p>

Annex

Update relating to Action 5 from Board Meeting of 13 March

For allergen analysis of food, false positives are more commonly due to cross-reactivities with similar foods such as those closely related phylogenetically (for example peanut and soya are both legumes and share some similar proteins and DNA). Many kit manufacturers provide information on identified cross-reactivities with the tests they provide, and these should be assessed in-line with the ingredients present in the product to be tested to reduce the chances of a false positive result. In the cases where a false positive is suspected, a combinatory approach can be utilised to confirm or rule out actual presence. This is commonly done by PCR testing to help identify the species of the food to verify the test result in question.

False negatives in food allergen analysis are more commonly due to conformational changes in the target analyte due to the effects of processing or may arise from matrix effects or test inhibition, dependant on the material being analysed. Therefore, it is important that any analysis used is specific, validated for the application and that suitable quality controls are used to provide assurance in test results. This should form part of discussions between the food business and test kit provider and/or testing laboratories.

The FSA has and is funding work to help improve methods and the reliability of allergen analysis. As an example, in collaboration with LGC, the world's first multi-allergen reference material kit has been released which will support method development to determine true allergen content and assist laboratories in monitoring performance of methods on a day-to-day basis. The FSA is also working with academics and industry to develop best practise guidance for allergen analysis in food via the Manchester Food Allergy Network.