

Open Meeting Of The Northern Ireland Food Advisory Committee On 8 March at the Glenavon Hotel, Cookstown.



Contents

Agenda.....	1
Minutes of Open Meeting On 16 November 2016	3
Update from Director for NI and Organisational Development to NIFAC 8 March 2017	12
Regulating Our Future Programme Update.....	19
Stow Project Phase 2 – Sustainable Funding Model.....	21
Food Allergy And Intolerance Programme	23
Dietary Health Update	25

**OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY
COMMITTEE ON WEDNESDAY 8 MARCH – GLENAVON HOTEL,
COOKSTOWN.**

Agenda

1. 1.30pm – Welcome and introductions
2. 1.35pm – Minutes of the meeting of 16 November 2016
3. 1.40pm – Chairs Report and Director's Update.
4. 1.55pm – Regulating Our Future Update - Michael Jackson, Fiona McClements & Damien Connolly
5. 3.05pm – Stow Phase 2 Project - Jason Feeney and Richard Collier
6. 3.35pm – Food Allergy and Intolerance Programme - Steve Wearne, Paul Tossell
7. 4.05pm – Dietary Health Update - Maria Jennings
8. 4.35pm – AoB
9. 4.40pm – **Close**

PAPER FOR DISCUSSION
Minutes of Open Meeting On 16 November 2016

Executive Summary

Attached are the minutes of the 16 November NIFAC open meeting.

Members are invited to:

- Agree minutes as a true record of proceedings.

FSA Northern Ireland

Contact: Seth Chanas

Tel: 028 9041 7762

Email: seth.chanas@foodstandards.gsi.gov.uk

REF NIFAC MINUTES 5/16
OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY
COMMITTEE (NIFAC) ON 12 SEPTEMBER 2016, 10.00AM, AT THE FSA
OFFICES, BELFAST.

Those present:	FSA
<p><u>NIFAC members</u></p> <ul style="list-style-type: none"> • Colm McKenna – Chairman. • Aodhan O’Donnell. • Christine Kennedy. • Phelim O’Neill. • Colin Reid. • Elizabeth Mitchell. • Brian Smyth. 	<ul style="list-style-type: none"> • Maria Jennings – Director for Northern Ireland and Organisational Development. • Kirsten Dunbar – NI Head of Operational Policy and Delivery. • Seth Chanas – NIFAC Secretariat. • Roberta Ferson – NI Head of Finance Business Support and Communications. <p><u>By Video/Teleconference</u></p> <ul style="list-style-type: none"> • Kate Todd, FSA EU & International Strategy. • Rod Ainsworth, the FSA’s Director of Regulatory and Legal Strategy. • Patrick Miller, Joint Head of the Chief Scientific Adviser’s Team. • Guy Poppy, the FSA’s Chief Scientific Adviser. • Javier Dominguez, the FSA’s Veterinary Director and Head of Science, Evidence and Research.

1. Welcome and introductions

1.1. The Chair welcomed all NIFAC members to the meeting, explaining that there were no apologies. The Chair also welcomed the observers who had attended this Open meeting.

2. Minutes of the meeting of 12 September 2016.

- 2.1. The Chair asked if there were any comments on the minutes of NIFAC's open meeting on 12 September. An amendment was suggested to paragraph 3.4. The secretariat undertook to amend the paragraph and arrange for the publication of the minutes.

Action Point – Secretariat to make amendment to paragraph 3.4 and arrange for publication of the minutes of the NIFAC meeting on 12 September 2016.

3. Chair's Report and Director's Update

- 3.1. The Chair drew attention to a paper on the role of the FACs that had been circulated to NIFAC members and would be discussed at the meeting of the FSA Board at their meeting on the 23 November. He also updated NIFAC about visits he had undertaken as a part of his induction to Heathrow Airport and Belfast Port.
- 3.2. Maria Jennings updated the Committee on items from the Director's report contained in the meeting papers, including:
- Operation Rosetta;
 - Annual review of Food Fortress Information Exchange Protocol;
 - Food Product Improvement.
- 3.3. It was explained that the FSA in NI had been building its capabilities to combat food crime, working with colleagues in the PSNI and the success Operation Rosetta demonstrated the value of the approach.
- 3.4. Maria Jennings pointed out that all parties involved in the discussions around the Food Fortress Information Exchange Protocol are now content with the protocol.
- 3.5. It was pointed out that there are several good examples of partnership working outlined in the report highlighting, in particular, the work of the Standards and Dietary Health team around Food Product Improvement. This has been a key piece of work and demonstrates the FSA's importance to the Department of Health in delivering the outcomes in the Programme for Government.
- 3.6. A question was asked about the findings of research mentioned in the report that Just Eat has conducted in relation to providing hygiene rating information in online environments. Maria Jennings offered to circulate a summary of the research findings to Committee members.

Action Point – Director to circulate a summary of findings of Just Eat research on FHRS to NIFAC members.

4. Review of the National Food Crime Unit.

4.1. The Chair welcomed Kate Todd of the FSA's EU & International Strategy team and Rod Ainsworth, the FSA's Director of Regulatory and Legal Strategy, to the meeting to introduce the Board paper on the review of the National Food Crime Unit, by video link from the FSA's office at Aviation House in London. The paper covered:

- issues addressed in the review;
- whether the unit should have an investigative capacity and, if so, where this capacity would be best instituted;
- key considerations for the Board; and
- the lack of detail in the report on the implications for Wales and Northern Ireland and the need for this to be addressed.

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

- This is a very comprehensive paper and the Committee agreed with its recommendations. It was considered that there was however a lack of detail for NI and that the review has not, at this stage, sufficiently considered the implications for the devolved administrations.
- The clarity provided at the meeting about the preference for the Food Crime Unit to have prosecuting powers was welcomed and it may have been beneficial for a statement to that effect to be included in the paper to make this more explicit. The Committee agreed with the approach.
- While it was acknowledged that the FSA has always had protocols to ensure the security of sensitive information, it was considered that the FSA's dedication to transparency still provided a source of concern for industry when sharing information with the FSA. It was considered that this might be partially addressed by constituting the Food Crime Unit as an Arms-Length body of the FSA. However, doing so would raise more questions over the level of oversight and governance of the Unit and more details on how any such body could be constituted would be welcomed.
- It was suggested that looking to the collaborative model, which exists in the Republic of Ireland, may be informative for how such a Unit could operate effectively in NI and is similar to the approach to food crime taken by staff in the FSA's NI office currently.

4.3. The Chair thanked Kate Todd and Rod Ainsworth for bringing this paper to NIFAC for consideration.

5. FSA Science: Retrospective Update and Prospective Priorities.

5.1. The Chair welcomed Guy Poppy, the FSA's Chief Scientific Adviser and Patrick Miller, Joint Head of the Chief Scientific Adviser's Team, to the meeting to introduce this paper by video link from the FSA's office at Aviation House in London. The presentation covered:

- discussions around being a data driven organisation;
- the data pyramid;
- the Regulating our Future programme; and
- the spend on parts of the programme.

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

- The paper gives a figure for the amount the FSA spends on externally commissioned science. NIFAC suggested that it would also be useful if a figure for how much the FSA spends internally on science could be included. It was acknowledged that this figure would represent the staff costs rather than the cost of the research but it would help to give a more complete picture of the actual spend.
- The Committee supported the suggestion that, in reviewing the trajectory of science spending, the FSA should examine what is contained within core business spend. Consideration should be given to what, within this area, is a statutory requirement of the FSA and must be maintained. This may result in an effective decrease in core business spend, allowing budget to be reallocated toward investment.
- It was observed that the paper lacked a devolution section. Given the divergence in the remit between England, Wales and Northern Ireland, it was suggested there is a strong case for future reports to include a statement acknowledging the significance of devolution for FSA Science and include region specific figures where appropriate to do so.

5.3. The Chair thanked Guy Poppy and Patrick Miller for this update.

6. Food and Feed Surveillance.

6.1. The Chair welcomed Javier Dominguez, the FSA's Veterinary Director and Head of Science, Evidence and Research to the meeting to introduce the above Board paper by video link from the FSA's office at Aviation House in London. The presentation covered:

- a new approach to surveillance;
- opportunities presented by a new surveillance system;

- activities undertaken in investigating existing systems and stakeholder engagement;
- characteristics of the new system; and
- the move away from sampling and analysis;

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

- The Committee welcomed the new approach to surveillance and noted that the work being done on AMR as a pilot of the new system was appropriate. It was also agreed that it would be appropriate for the Board to consider and agree the priorities for surveillance annually and receive reports on material risk management actions identified by such surveillance.
- It was concerning to hear that, despite finding a widespread awareness of the need to share information for the public good, industry is still often reluctant to share data with the FSA as commercially sensitive information is perceived to be vulnerable to the Agency's commitment to openness. There is a question of whether an awareness of the issue and the public good presents sufficient motivation. It was suggested that there is a good example to be found in work done by the Northern Ireland Grain Trade Association in Northern Ireland where it had been demonstrated that the public good and commercial benefit are not mutually exclusive.
- NIFAC noted the scale of the issue of anti-microbial resistance (AMR). It was suggested that, as a global issue, maintaining a uniformity of approach with other EU member states should remain key aspect of the AMR program post-Brexit.
- An outline of the link to the FSA Science budget would be welcomed including a quantum for future research and an outline of whether this would constitute core business or investment to better present the impact of this work for FSA Science generally.

6.3. The Chair thanked Javier Dominguez for bringing this item to the Committee.

7. Developing Proportionate Controls for Risky Foods.

7.1. The Chair welcomed Patrick Miller, Joint Head of the Chief Scientific Adviser's Team to the meeting to introduce this paper by video link from the FSA's office at Aviation House in London. The presentation covered:

- previous discussions on this subject;
- the framework outlined at Annexe A; and
- the question of whether the proposed framework delivers on the undertaking previously made to the Board.

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

- NIFAC welcomed this paper as presenting a very good and logical analysis of a complex subject. The Committee fully supported the approach and look forward to seeing how it will be taken up.

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

8. Update from the FSA in NI Finance, Business Support and Communications Team.

8.1. The Chair welcomed Roberta Ferson, the FSA in NI's Head of Finance, Business Support and Communications to the meeting to deliver a presentation on the work of this team. This was the fifth update of a series where the various teams within the FSA in NI take turns to update NIFAC on key activities and work carried out by that team. The presentation covered:

- the new FSA communications strategy;
- maintaining the relevance of and trust in the FSA;
- the new FSA communications structure;
- FSA the movie;
- 2016 Campaign highlights;
- the FSA website;
- social media;
- staff advocacy; and
- FSA voices;

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

- The Committee congratulated the FSA on the scope and quality of the work displayed in this presentation.
- The move toward social media and online communications was supported, emphasising that a focus should also be maintained on those lacking the means to access these messages. These are frequently the most vulnerable individuals who could benefit most from information. It was acknowledged that the FSA also does good outreach and events work. The importance of education and of getting the message to the right consumers was highlighted as the key to effective communications and the evidence based way in which the FSA does its communications work was commended.

8.3. The Chair thanked Roberta Ferson for bringing this item to the Committee.

Any Other Business

8.4. Comments were invited from observers on any of the items the following comments were received:

- The naming and shaming of retailers whose raw chicken contained high levels of campylobacter, while contributing effectively to campylobacter reduction, has also contributed to a scepticism among some producers about whether the FSA can be trusted with commercially sensitive data. The FSA faces a challenge in rebuilding this trust if it is to persuade businesses to share data in the future.
- The lack of a specific food-fraud offence in statute represents a lacuna in the legislation. The filling of this gap may be beneficial for the work of the National Food Crime unit.
- The link between the Food Crime Unit and the District Councils is not clearly spelled out and more detail on this would be welcome.

8.5. No further business was raised and the meeting was closed. The next Open meeting will be held on 8 March.

TABLE OF ACTION POINTS

No	Action	To be actioned by	To be completed by
1.	To make amendment to paragraph 3.4 and arrange for publication of the minutes of the NIFAC meeting on 12 September 2016.	Secretariat	08/03/2017
2.	To circulate a summary of findings of Just Eat research on FHRS to NIFAC members.	Director	08/03/2017

PAPER FOR INFORMATION

**Update from Director for NI and Organisational Development to NIFAC
8 March 2017**

Executive Summary

Attached is the FSA in NI Director's update to the Committee for March 2017. This report covers the period from 16 November to 1 March.

- No action by members is necessary.

FSA Northern Ireland

Contact Seth Chanas

Tel 028 9041 7762

Email seth.chanas@foodstandards.gsi.gov.uk

Food Is Safe

***Shigella sonnei* Outbreak in NI and ROI**

FSA in NI was notified of a food poisoning outbreak in the Republic of Ireland (ROI) by the Food Safety Authority of Ireland on 22 December 2016. Initial food history questionnaires indicated that the outbreak was potentially linked to the consumption of toasted sandwiches from an international chain of coffee houses. Upon further investigation it was determined that the coffee houses were supplied with toasted sandwiches by a manufacturer in NI and that there were also a small number of food poisoning cases in NI.

FSA in NI was a member of the cross-border Outbreak Control Team (OCT) along with the Public Health Agency, district council Environmental Health Officers (EHOs) and counterparts in ROI. The incident was investigated in a cooperative and successful manner.

A strong epidemiological link between food poisoning cases and the coffee house chain's toasted sandwiches was evident. As a result, the chain re-trained all staff on re-heating procedures for toasted sandwiches and temporarily ceased selling toasted sandwiches as unheated ready to eat products.

EHOs from NI investigated the coffee house chain's sandwich supplier in NI, focussing on staff return to work procedures, Critical Control Points (CCPs) and the micro status of raw materials and final products. Stool samples were also taken from staff working at high risk processing points. All sample results returned negative for the presence of *Shigella sonnei*. The sandwich supplier retrained all staff on relevant procedures.

Shigella sonnei was not detected in any stool samples, toasted sandwiches, raw materials or environmental samples taken from the coffee house chains or the sandwich supplier.

The OCT deemed the outbreak over on the 13 January 2017, by which stage there were a total of 17 cases of illness (3 cases in NI and 14 cases in ROI).

Of the 17 cases, 13 met the OCT's definition of a primary case and 4 were deemed secondary cases. Although there was no definitive link proven between the sandwich supplier or coffee house chain and the cases, 9 of the primary cases were confirmed to have had exposure to the coffee house chain's products.

Operation Rosetta

I updated members in my previous update on an investigation in August 2016 in Co. Down, in relation to the sale of 2,4 – Dinitrophenol (DNP) via the internet. It is illegal to sell DNP for human consumption as it is injurious to health.

Late last year the FSA in NI co-ordinated an operation with the assistance of the National Food Crime Unit, PSNI and Ards and North Down Borough

Council resulting in the search of a domestic premises in Bangor and seizure of quantities of DNP and evidential records indicating that the suspect was selling DNP via his website.

Ards and North Down Borough council has now presented the case to the courts with the case being raised to the Crown Court. On 27 February at Downpatrick Crown Court the defendant pleaded not guilty. Trial is intended to commence at the end of April.

Communication to Primary Producers

FSA continues to take its message to primary producers. A programme of presentations to a range of agriculture students at the College of Agriculture, Food & Rural Enterprise has just been completed for this year. This initiative is welcomed by the course tutors and the Head of Agriculture Education as it explains the role of the FSA and highlights the importance of the production of safe food to the students.

FSA has also been taking its message to producers through local farming press with a recent article on the revised Feed Law Enforcement Guidance Document.

Slaughter Hygiene Verification System

The replacement of contamination recording system with a revised slaughter hygiene verification system, where every process and product within a slaughterhouse is checked and verified at least once per month by DAERA officials, was implemented in January 2017. The new verification system is designed to contribute to Food Business Operator (FBO) audit, support trade certification, increase the involvement of resident DAERA officials in verification activities, verify compliance with EU hygiene legislation, verify that FBOs are following their own procedures and also to ensure that those procedures are effective. Early results are encouraging.

Food Is What It Says It Is

OPSON VI – Food Supplements.

Operation OPSON, a Europol and Interpol led initiative against fake and illicit food worldwide, takes place annually. The focus for OPSON in NI this year was on supplements, with particular attention given to those supplements making weight loss claims.

FSA in NI worked with district councils to plan an operational period during November and December. Each council identified a number of establishments in their areas selling supplements and conducted targeted inspections. In addition products claiming to be 'fat burning' products were sent for analysis to the public analyst for the presence of 2, 4 – Dinitrophenol (DNP).

The main issues observed related to non-compliant labelling, in some instances due to products being on sale that were manufactured and labelled

for the USA market. Some weight loss products also carried unauthorised health claims.

In some cases investigations are ongoing and warning letters have been issued by district councils to businesses in their areas.

Prosecutions resulting from Operation Opson V

The FSA in NI facilitated the co-ordination of Operation Opson V in 2015, bringing together a number of enforcement partners including District Councils and the Trading Standards Service to target the sale of counterfeit and illicit vodka. Enforcement interventions included the prosecution of two NI premises. Belfast City Council prosecuted the Shamrock Sports and Social Club for the sale of adulterated Smirnoff vodka, and the Trading Standards Service prosecuted the M, A & C Trading, the owners of the Castle Bar, Derry for selling counterfeit and under-strength vodka. In both cases, the samples were not genuine Smirnoff vodka and were therefore not of the nature demanded by the purchaser, an offence under Article 13 of the Food Safety (NI) Order 1991. The businesses also failed to provide specific details regarding who supplied the alcohol, and offence under the General Food Regulations (NI) 2004. The Shamrock Sports and Social Club was fined £300 and ordered to pay court costs of £72, and M, A & C Trading was fined £1,500.

Food Standards Training Course for EHOs

A food standards training course for district councils took place on 6 December 2016 at Lough Neagh Discovery Centre. The course which was funded by FSA in NI and facilitated by ABC Food Law was attended by over 20 EHOs with all councils represented. The training provided delegates with an overview of both standards policy and approaches to enforcement. There was a number of food standards legislation areas detailed including food additives, novel foods and nutrition and health claims. The training also included an update on the food information regulation requirements and the drafting and appropriate use of improvement notices.

Northern Ireland Strategic Group on country of origin labelling

The NI Strategic Group on country of origin labelling met on the 19 January 2017. The group is chaired by FSA and membership includes representation from the district councils and the Department of Agriculture, Environment and Rural Affairs. The group was set up to provide a forum for joined up discussions on country of origin labelling (CoOL) matters and to share intelligence and knowledge with regard to ongoing developments in relation to CoOL and how it may affect or impact on enforcement, the food industry and cross border trade and consumers in NI.

Gathering And Using Science, Evidence And Information

Feed Stakeholder Meeting 07 Dec

FSA held a very well attended meeting for Northern Ireland Feed Stakeholders in December. Brexit was an important agenda item for

stakeholders. They expressed concern that NI would be left behind during Brexit negotiations and FSA in NI gave assurances that it was feeding in to Brexit discussions in Westminster. Industry expressed concerns regarding trade flows and that no legislative barrier should exist between the UK and the EU. Comment was also made that, without UK influence future EU legislation may not be so favourable. NIGTA gave an update on Food Fortress and this initiative continues to be welcomed by FSA and DAERA.

Empowering Consumers

Quarterly list of incidents published

On 31 January the FSA published a summary of food incidents handled between October and December 2016, where an FSA alert was issued to notify consumers of product recalls. Out of the 34 alerts, only 1 related to an incident that originated in NI. The summary also includes foodborne illness outbreaks that the FSA was involved in as part of a multi-agency response, relevant to the reporting period. FSA in NI was involved in the investigations for one of these, the *Shigella sonnei* outbreak linked to the consumption of toasted sandwiches referred to earlier in this update. The data is collated and published on a quarterly basis to make it easier for consumers to access incident information. The summary is available at https://www.food.gov.uk/sites/default/files/incidents_list_oct_dec2016.pdf.

Food Hygiene Rating Scheme

In Northern Ireland over 90% of food businesses within the scope of the statutory Food Hygiene Rating Scheme have received their statutory rating and should now be displaying. The remaining businesses will receive their statutory rating by 6 October 2017 (12 month transition period). District Councils in Northern Ireland conducted a week of action in November 2016 visiting those establishments that were not displaying and issued said establishments with warning notices. A second week of action will be conducted in February 2017, which will focus on enforcement with those premises not displaying a rating, without a valid reason, liable to formal enforcement action i.e. fixed penalty notice or prosecution.

FSA in NI have drafted and are about to consult on The Food Hygiene Rating (Online Display) Regulations which will require those businesses that provide food by means of an online ordering facility to display a valid rating on such a platform. Independent research has been commissioned to determine what an online rating will look like and to produce working models referred to as 'digital assist' that businesses will be able to access and use to comply with these regulations.

Caloriewise

FSA in NI is now developing an initiative to encourage the "Out of Home" sector to provide Calorie information on menus for their customers. Working in partnership with district councils across Northern Ireland, FSA in NI plan to develop a "Caloriewise" scheme with a branding and logo for food businesses to sign up to where Calorie information is provided at point of choice for the

food they serve. It is hoped that the scheme will be launched in the 2nd quarter of 2017.

MenuCal

In September 2015, FSA in NI officially launched “MenuCal”- a free online tool to help food businesses to manage their allergen information and calculate Calories in the food they serve. Just over a year on, MenuCal now has 459 users and 4136 recipes.

Aligning Incentives

Nutrition Training for EHOs

On 10 February, refresher training on nutrition was delivered to 35 EHOs, with each of the 11 District Councils across Northern Ireland (NI) represented. The one day refresher training was targeted at those EHOs who had previously obtained the FSA funded Nutrition Diploma qualification. District Councils are one of the FSA key delivery partners with our industry focussed outcomes in the NI cross-government obesity prevention strategy. The training included detailed sessions on the nutrition science integrated into the revised Eatwell Guide and explored the practical tips for healthier catering. In addition the Standards and Dietary Health Team shared FSA policy development on food product improvement with manufacturers, retailers and caterers was shared including the alarming statistics available through NI nutrition surveillance data.

Food Product Improvement stakeholder event

On 2 December, the FSA in NI’s Standards and Dietary Health Team held a briefing session for industry on the emerging plans for food product improvement to benefit NI consumers and contribute to the Programme for Government outcome “we live long, healthy, active lives”. The event included speakers from the Department of Health, Invest NI and a practical case study from Irwin’s Bakery to highlight some possibilities at a local level.

The event was very successful with some engaging discussion and an appetite for change evident among those attending. Opportunities for further stakeholder engagement were presented through this event and the FSA in NI received a commitment to collaborative working moving forward. The team are now progressing with further engagement and consultation with industry and are developing an action plan to outline how this project will move forward including monitoring, reporting and evaluation. This project is being taken forward in line with work being led by Public Health England that is progressing at a national level as an outcome of the Childhood Obesity Plan, that aims to take 20% of sugar out of food contributing most to children’s sugar intakes by 2020.

Nutritional standards in HSC

The consultation on Minimum nutritional standards for catering in health and social care was launched jointly by the Food Standards Agency, Public Health Agency and Safefood in August 2017. The 12 week consultation closed November 2016. A total of eight responses were received from a range of

organisations. Following comments the standards were finalised in February 2017 and are due to be published after purdah.

FSA have established a Steering Group to assist with the implementation of the standards in health and social care settings across Northern Ireland. Membership includes FSA, Safefood, South Eastern Health and Social Care Trust and the Business Services Organisation. The Steering Group are currently scoping out the recruitment a procurement dietitian/nutritionist who will work across Northern Ireland to implement the standards.

Engagement with retail and manufacturing

Engagement continues with the retail and manufacturing sectors across NI with regards to food product improvement. Clear avenues of category specific work are emerging with the bakery and ice cream sectors. Engagement continues with knowledge providers to explore avenues for taking this forward.

M Jennings

Director for NI and Organisational Development.

PAPER FOR DISCUSSION

Regulating Our Future Programme Update

Executive Summary

Michael Jackson, of the FSA's Regulating Our Future (RoF) Programme Team, will introduce the above paper, due to be discussed at the upcoming meeting of the FSA Board.

Fiona McClements of Mid Ulster Council and Damien Connolly of Belfast City Council will then lead a discussion on the views/position of DCs in NI on the overall RoF programme.

The full paper can be found on the FSA website through the link below:

<https://www.food.gov.uk/sites/default/files/fsa170304.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

Contact: Seth Chanas

Tel: 028 9041 7762

Email: seth.chanas@foodstandards.gsi.gov.uk

PAPER FOR DISCUSSION

Stow Project Phase 2 – Sustainable Funding Model

Executive Summary

Jason Feeney, the FSA's Chief Operating Officer, and Richard Collier, the FSA's Head of Finance – Charging will join the meeting by teleconference to introduce the above paper, due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website through the link below:

<https://www.food.gov.uk/sites/default/files/fsa170305.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

Contact: Seth Chanas
Tel: 028 9041 7762
Email: seth.chanas@foodstandards.gsi.gov.uk

PAPER FOR DISCUSSION

Food Allergy And Intolerance Programme

Executive Summary

Steve Wearne, the FSA Director of Policy, and Paul Tossell the FSA's Allergy And Intolerance Team Leader will dial into the meeting by teleconference to introduce the above paper, due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website through the link below:

<https://www.food.gov.uk/sites/default/files/fsa170306.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

Contact: Seth Chanas

Tel: 028 9041 7762

Email: seth.chanas@foodstandards.gsi.gov.uk

PAPER FOR DISCUSSION

Dietary Health Update

Executive Summary

Maria Jennings, the FSA's Director for Northern Ireland and Organisational Development, will introduce the above paper due to be discussed at the upcoming meeting of the FSA Board.

The full paper can be found on the FSA website through the link below:

<https://www.food.gov.uk/sites/default/files/fsa170307.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

Contact: Seth Chanas

Tel: 028 9041 7762

Email: seth.chanas@foodstandards.gsi.gov.uk