

Open Meeting Of The Northern Ireland Food Advisory Committee On 11 May 2016 at the FSA Office, Belfast.



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**OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY
COMMITTEE ON WEDNESDAY 11 MAY – FSA OFFICE, BELFAST.**

Agenda

1. 10.30 am – Welcome and introductions
2. 10.40 am – Minutes of the meeting of 9 March 2016
3. 10.45 am – Chair's report and Director's update
4. 11.00 am – **National Food Crime Unit - Will Creswell**
5. 11.30 am – **Consumer Protection Team, Local Update - Kathryn Baker**
6. 12.00 pm – **Our Food Futures - Julie Pierce**
7. 12.30 pm – **Regulating our Future - Nina Purcell**
8. 1.00 pm – AoB
9. 1.05 pm – **Close**

**PAPER FOR DISCUSSION
MINUTES OF OPEN MEETING ON 9 March 2016**

Executive Summary

Attached are the minutes of the 9 March NIFAC open meeting.

Members are invited to:

- Agree minutes as a true record of proceedings.

FSA Northern Ireland

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REF NIFAC MINUTES 2/16
OPEN MEETING OF THE NORTHERN IRELAND FOOD ADVISORY
COMMITTEE (NIFAC) ON 9 MARCH 2016, 1.00PM, AT THE INNOVATION
CENTRE OF THE COLLEGE OF AGRICULTURE, FOOD AND RURAL
ENTERPRISE, LOUGHRY CAMPUS.

Those present:	FSA
<p><u>NIFAC members</u></p> <ul style="list-style-type: none"> • Henrietta Campbell – Chairman. • Brian Smyth. • Aodhan O’Donnell. • Christine Kennedy. • Phelim O’Neill. • David Lindsay. • Colin Reid. <p><u>By Teleconference</u></p> <ul style="list-style-type: none"> • Elizabeth Mitchell. 	<ul style="list-style-type: none"> • Maria Jennings – Director for Northern Ireland and Organisational Development. • Michael Jackson –NI Head of Local Authority Policy and Delivery. • Seth Chanas – NIFAC Secretariat. <p><u>By Teleconference</u></p> <ul style="list-style-type: none"> • Rod Ainsworth – Director of Regulatory and Legal Strategy • Chris Harvey – Better Regulation Senior Advisor • Jason Feeney – Chief Operating Officer • Steve Wearne – Director of Policy

1. Welcome and introductions

1.1. The Chair welcomed all to the meeting. It was explained that NIFAC member Elizabeth Mitchell would not be able to attend the meeting in person but would be joining the meeting by teleconference from Dublin.

2. Minutes of the meeting of 20 January 2016.

2.1. The Chair asked if there were any comments on the minutes of NIFAC’s open meeting on 20 January. The Secretariat explained that all amendments suggested by NIFAC members had been incorporated. No further changes were requested and the Secretariat agreed to arrange for the publication of the minute.

Action Point – Secretariat to make arrangements for publication of the minutes of the NIFAC meeting on 20 January 2016.

3. Chair’s Report and Director’s Update

- 3.1. The Chair updated the Committee on progress for the appointment of a new FSA Board member for Northern Ireland. It was explained that the position had now been advertised and members should give consideration to applying, or to sharing the advertisement with anyone they might know whom they consider a suitable candidate.
- 3.2. Members were also reminded that the May meeting of the FSA Board, to be held on the 18 May, will be preceded by a dinner for Board members and Stakeholders on the 17 May and it is hoped that NIFAC members will be available to attend.
- 3.3. Maria Jennings then updated the Committee on items from her report contained in the meeting papers, including:
 - Food and Veterinary Office (FVO) slaughter hygiene project.
 - DARD Veterinary Public Health Program (VPH) seminar.
 - The Going for Growth agri-food strategy.
 - The Food Hygiene Rating Act (Northern Ireland) 2016.
 - The Eatwell Calendar.
 - DARD Governance Audit.
- 3.4. On the FVO slaughter Hygiene project, it was explained a team of experts were sent to Northern Ireland to see how slaughter was carried out here. This was a successful visit and the FVO inspectors were impressed with how slaughter is carried out here and will have good information to share with other member states.
- 3.5. Some of this work was showcased at the DARD VPH seminar on the 20 February. This was a good opportunity for the chief veterinary officer to outline the proposed structures of the new department and allowed an opportunity for the FSA’s Chief Operating Officer, Jason Feeney, to explain FSA activity to improve the service.
- 3.6. On the Going for Growth agri-food strategy, it was explained that the FSA is working with its partners to ensure understanding around the implications of the recommendations for healthy eating contained in the strategy.
- 3.7. The Food Hygiene Rating Act (Northern Ireland) 2016 has now received Royal Assent. The FSA is now working with councils around the implementation of the provisions. Committee recommendations on on-line display have are proving challenging to incorporate into policy. The FSA in NI’s Local Authority Policy and Delivery team are continuing to work on this aspect of the Act.

- 3.8. It was explained that the Eatwell calendar has been designed to mirror the monthly themes for the Northern Ireland Year of Food and drink 2016.
- 3.9. On Health and Social Care Catering, it was explained that guidelines around food provision in HSC establishments has now been issued for catering to patients and visitors.
- 3.10. The Committee was updated on the DARD Governance meeting. It was explained that the structure of the new department should help with the consolidation of the service and the building in of efficiencies. The FSA is now working to deliver a new Service Level Agreement with DARD.

4. FSA Innovation Plan

- 4.1. The Chair welcomed Rod Ainsworth, the FSA's Director of Regulatory and Legal Strategy and Chris Harvey, FSA Better Regulation Senior Advisor, to the meeting, by teleconference, to introduce a paper on the FSA's Innovation Plan. The presentation covered:
- the purpose of the paper to provide a snapshot of the FSA's approach to innovation; and
 - the aim of demonstrating that the FSA, as a regulator, will not represent a barrier to innovation.
- 4.2. There then followed a discussion, during which the following points were made:
- This paper represents a good continuation of previous papers on the use of innovative technology and the Committee welcomed the FSA taking a leadership role in supporting the use of new technologies where this can help to improve food safety.
 - The paper deals primarily with how the FSA as a regulator can support innovation by food businesses but there are good examples, from Northern Ireland, where the FSA has made use of innovative technology to support businesses in providing food that is safe to eat while promoting good nutritional standards, such as the MenuCal tool.
 - The Committee was supportive of the two strands of the plan – supporting the use of innovation in food production and in compliance with regulation. It was questioned whether there might be room for a third strand about consumers' relationship to technology and how this impacts on the work of the FSA. As the plan is a living document, it could be considered whether work in this area should fall within the scope of this plan.
- 4.3. The Chair thanked Rod Ainsworth and Chris Harvey for bringing this paper to NIFAC for consideration. It was also suggested that a copy of the

matrixni.org innovation matrix be forwarded to Rod Ainsworth and Chris Harvey for information.

Action Point – Secretariat to forward matrixni.org innovation matrix to Rod Ainsworth and Chris Harvey.

5. Stow Project Phase 2 – Sustainable Funding Model Project Scope.

5.1. The Chair welcomed Jason Feeney, the FSA’s Chief Operating Officer to the meeting, by teleconference, to introduce an item on Phase 2 of the meat charging Project. The presentation covered:

- the origin of the paper coming, not from the FSA Executive, but from the independent Chair of the Steering Group on Meat Charging;
- the scope of the project; and
- the requirement of a successful implementation of phase1.

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

- The issue of how the inspection of meat should be paid for has long been on the agenda of the FSA but the Committee were pleased with the direction of travel outlined in this paper. It was suggested that work undertaken under Stow 1 has built a trust between the FSA and industry that may otherwise have been absent and the FSA is to be congratulated on what has been achieved to date.
- The Committee noted that the FSA is still seeking efficiencies, as with the review of official auxiliaries. This is to be commended as it will be important to ensure that the inspection regime is as efficient as possible.

5.3. The Chair thanked Jason Feeney for assisting the Committee’s consideration of this subject.

6. Campylobacter Reduction: Update On Progress and Next Steps.

6.1. The Chair then welcomed Steve Wearne, the FSA Director of Policy to the meeting by teleconference, to present a paper on campylobacter reduction. The presentation covered:

- reviewing the progress made in reducing campylobacter;
- a focus on the public health outcomes in reducing human cases;
- next steps in campylobacter reduction; and
- the intention to work with retailers to reduce cases.

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

- NIFAC were pleased with the momentum that has been maintained over the issue of campylobacter reduction. This is an issue that had been considered by some to be too difficult to achieve any real progress but is now being tackled by both industry and the FSA.
- The statistics demonstrate a similar decline in the number of cases in Northern Ireland to those seen across the UK as a whole. It would be helpful, for any future report to the Board on this issue, if disaggregated figures for the various nations of the UK could be included.
- NIFAC agreed that retailers should take some ownership in making these reductions and supported the proposition that the Chair of the FSA should write to retailers to emphasise their responsibilities to consumers. It was also mentioned that the effectiveness of the campaigns the FSA had run for consumers about not washing of raw chicken had been successful and the Committee were pleased to hear that these messages will be reinforced during the campaigns that the FSA will be running around the summer, barbecue season.
- There is a question over how well we understand the epidemiology of campylobacter. A better understanding of the conditions conducive to the proliferation of the bacteria will be needed before truly effective measures can be taken to eliminate campylobacter as a significant risk to health. Overall, however, the paper shows a good news story and the FSA should be applauded for the efforts it has made.

6.3. The Chair thanked Steve Wearne for assisting with the Committee's consideration of this paper. Following the members' discussion, the following comment was received from observers:

- There are indications that the campylobacter organism may be becoming more virulent. This, combined with the knowledge that the population of those who are immunocompromised will be rising, means that the efforts of the FSA and industry in combating campylobacter reduction must remain a priority.

6.4. The Chair thanked observers for their contribution to the discussion. It was explained that AFBI had recently published a paper on Virulence characteristics of hcp⁺ Campylobacter jejuni and Campylobacter coli isolates from retail chicken. The Secretariat undertook to circulate this paper to NIFAC members.

Action Point – Secretariat to circulate paper on campylobacter virulence to NIFAC members.

7. Update from the FSA in NI Local Authority Policy and Delivery Team

7.1. The Chair invited Michael Jackson, the FSA's Head of Local Authority Policy and Delivery to deliver an update on the Food Hygiene Rating Act (Northern

Ireland) 2016, and the consultation on the Orders and Regulations. This item represents the first update of a series to run over the course of 2016 where the various teams within the FSA in NI will provide updates to the Committee about key activities and work carried out by that team. The presentation covered:

- the consultation on the FHRS, secondary legislation;
- the importance of the contribution of the Councils;
- Act's provisions' coming into force date of 1 October 2016;
- the portability of voluntary ratings into the statutory scheme;
- content and purpose of the Regulations;
- sticker variants; and
- questions around fees and fixed penalties.

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

- An incredible amount of work has gone into bringing the primary legislation through the assembly, bringing us to the point where we now have an Act. This is a great success.
- NIFAC will meet in a subgroup to consider the individual questions posed by the consultation on the Regulations and Orders as well as the guidance document and will submit a consultation response based on those discussions.

7.3. The Chair thanked Michael Jackson for bringing this item to the Committee.

Any Other Business

7.4. The next meeting will be on 11 May 2016. A venue is currently being considered for the meeting and members will be updated on progress. No further business was raised and the meeting was closed.

TABLE OF ACTION POINTS

No	Action	To be actioned by	To be completed by
1.	To make arrangements for publication of the minutes of the NIFAC meeting on 20 January 2016	Secretariat	11/05/2016
2.	To forward matrixni.org innovation matrix to Rod Ainsworth and Chris Harvey.	Secretariat	11/05/2016
3.	To circulate paper on campylobacter virulence to NIFAC members.	Secretariat	11/05/2016

ACTION POINTS FROM PREVIOUS MEETING

No.	Date of meeting	Action	Target Owner	Target Completion Date	Position	Complete
1.	9/03/2016	To make arrangements for publication of the minutes of the NIFAC meeting on 20 January 2016	Secretariat	11/05/2016	Minutes published on www.food.gov.uk	Complete
2.	9/03/2016	To forward matrixni.org innovation matrix to Rod Ainsworth and Chris Harvey.	Secretariat	11/05/2016	Sent on 23/03/2016.	Complete
3.	9/03/2016	To circulate paper on campylobacter virulence to NIFAC members.	Secretariat	11/05/2016	Paper circulated to NIFAC members on 16/03/2016.	Complete

PAPER FOR INFORMATION

**Update from Director for NI and Organisational Development to NIFAC
11 May 2016**

Executive Summary

Attached is the FSA in NI Director's update to the Committee for March 2016. This report covers the period from 3 March to 4 May.

- No action by members is necessary.

FSA Northern Ireland

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Food is Safe

Allergen work

Allergy Awareness Week is an annual awareness week that highlights the issues faced by people living with allergies. It took place from 25 April to 1 May 2016. We secured widespread coverage across broadcast and print media as a result of our awareness campaign in Northern Ireland. UTV ran a piece on Friday 29 April, featuring our Head of Standards and Dietary Health. The Daily Mirror, Irish News, Belfast Telegraph and Sunday Life all ran bespoke, case study focused pieces, with online and social media coverage to support. This national coverage meant that our key messaging around Allergy Awareness Week reached over 2 million people and generated a PR value in the region of £120,000.

The Standards and Dietary Health Team in partnership with **safefood** are currently conducting a follow up survey to one carried out in 2013. The survey explores the impact within Northern Ireland and the Republic of Ireland of the new allergen rules, introduced in December 2014, on people with allergens and intolerances when dining out.

Audit of Department of Agriculture and Rural Development (DARD) Agri-Food Inspection Branch (AfiB) Egg Inspectorate

An FSA in NI audit of DARD AfiB egg inspectorate took place between 5 and 7 April. The audit examined the delivery of official controls in approved establishments under Regulation (EC) No.853/2004 and took place at the DARD offices in Armagh. Three reality check visits to approved egg production establishments were also included under the following headings:

- Officer competency.
- Control procedures.
- Internal monitoring.
- Approval of establishments.
- Establishment interventions and inspections.
- Reality check visit.

Feed Enforcement

Members of the FSA in NI's Operational Delivery and Policy team attended a feeds enforcement meeting with representatives of DARD and the Republic of Ireland's Department of Agriculture Food and the Marine. These meetings address feed enforcement issues that have cross-border relevance. At the meeting, there was a very useful discussion on the legislation governing feed detention notices and their use in both jurisdictions.

Official Auxiliary (OA) Review

The FSA in NI has completed the Review of Official Auxiliaries duties and staffing levels in NI Abattoirs. DARD has responded to the final report, with an agreed reduction of 8 Meat Inspector positions and is now working on a plan to implement the recommendations commencing 1 July 2016.

Food is What it Says it is

FSA/DARD Strategic Labelling Group

The first meeting took place on 21 April between members of the FSA in NI's Standards and Dietary Health team and DARD officials to discuss general meat and food labelling issues arising at local, national and European level. The main objective of this Forum, which will meet on a biannual basis, will be to share knowledge and expertise in the field of meat and food labelling to ensure a joined up NI approach when responding to future discussions on country of origin labelling.

Food Safety Authority Ireland (FSAI) Food Fraud Task Force meeting

The FSA in NI's head of Consumer Protection attended a meeting of the FSAI Food Fraud Taskforce meeting on 27 April. The meetings are held at least twice annually and offer stakeholders and partners in delivering a response to food fraud to discuss matters of mutual interest and to build networks across the island of Ireland. FSAI colleagues provided an update on their current investigations and a representative from the Competition and Consumer Protection Commission gave a presentation on their role and how they might be involved in some joint Agency investigations. Also in attendance was the new Head of Crime Operations from the National Food Crime Unit in London, who attended the meeting for the first time and met with colleagues after the meeting to discuss how the unit was developing and further sharing on information.

Empowering Consumers

MenuCal workshop

On the 15 March 2016, the Standards and Dietary Health team, in collaboration with Belfast City Council, rolled out a pilot MenuCal workshop for food businesses in the Belfast area. Businesses attending the workshop were given the opportunity to use the MenuCal tool with the guidance of colleagues, as well as discussing and sharing information on useful hints and tips for healthier catering. It is intended that a further workshop will be delivered in Derry/Londonderry.

Food Hygiene Rating Scheme

On 28 April an event was held to provide industry stakeholders with the opportunity to discuss the current consultation on The Food Hygiene Ratings Regulations (NI) 2016 and associated orders that are required to bring the statutory scheme under the Food Hygiene Rating Act (NI) 2016 into operation. In general the proposals were well received and no significant concerns were raised by attendees. An important theme that emerged from discussions was consistency of approach to interpretation of the requirements of the Regulations by district councils, particularly with regard to where rating stickers will be required to be displayed and consistency of scoring across district councils. Attendees were reassured that mechanisms have been put in place by FSA to ensure that these issues are addressed through the FHRS Implementation Group on which all district councils are represented.

The field work elements of the TNS research project commissioned to understand consumer needs and expectations in relation to online display of food hygiene ratings have been completed and the findings of this research have provided very useful evidence to inform the drafting of the regulations for this requirement. Further meetings with industry are being planned for May at which the findings of the research and draft requirements will be discussed.

Eatwell Guide

The Eatwell Guide was launched across the UK on 17 March 2016. The Eatwell Guide makes healthy eating easier to understand by giving a visual representation of the types and proportions of foods needed for a healthy and well balanced diet. The FSA in NI held a briefing for key organisations on 21 March and invited representatives from the Department of Health Social Services and Public Safety (DHSSPS), the Public Health Agency (PHA), the Council for the Curriculum, Examinations and Assessment (CCEA) and each of the 5 trusts to introduce the new resource. The guide was well received and is being incorporated into other organisations healthy eating resources to replace the eatwell plate. The Eatwell Guide is available here: <https://www.food.gov.uk/northern-ireland/nutritionni/eatwell-guide>

IFEX

FSA in NI sponsored the MenuCal competition that was held at IFEX in March. Competitors had to prepare 2 plates of a main course that was nutritionally balanced and provided less than 600kcal when analysed using the MenuCal tool. The standard of food that was prepared was superb and beautifully presented. The chefs had done a lot of preparatory work before the competition, making last minute tweaks to make their recipes healthier. Dishes included rack of lamb, gurnard, halibut, rabbit, liver, cod and chicken. Healthier cooking methods were used and careful consideration was given to choice of fats, the chefs cut visible fat off any meat before cooking and portion sizes were carefully thought through to ensure dishes contained no more than 600kcal.

Front of Pack consumer communication workshop

Members of the Standards and Dietary Health Team of the FSA in NI, with representatives from Department of Health in England and from other devolved administrations with the responsibility for Standards and Dietary Health, facilitated a workshop for UK food retailers and manufacturers. The workshop's aim was to provide an update on Commission discussions on consumer understanding and messaging in relation to Front of Pack nutrition labelling and to determine agreed principles for the industry to use in line with legislation. Current examples from retailers of consumer messaging around the colour coding was highlighted and discussed. It was agreed that the current UK technical guidance be revised and updated to include consistent consumer messages.

Aligning Incentives

Third country trade

The FSA in NI's Operational Policy and Delivery team has been closely involved with DARD colleagues in facilitating an inspection visit by Australian officials to ascertain the readiness of NI to export pork products to Australia and a subsequent US Department of Agriculture (USDA) audit relating to the export of pork to USA. This included involvement in the organising and drafting of the itineraries, attending opening and closing meetings and attending site visits to food businesses.

During this period staff also collaborated with DARD on the development of the comprehensive self-reporting tool which details the arrangements of official controls and is required to be completed for the US Department of Agriculture.

Exercise Joint venture

FSA in NI participated in Exercise Joint Venture on 22 March. This was a table top exercise designed to test revised incident handling arrangements within FSA and between FSA and Food Standards Scotland (FSS) at a strategic level following Exercise Prometheus in March 2015 and the establishment of FSS in April 2015. I participated in the exercise as part of the Strategic Incident Oversight Group (SIOG) and FSA in NI Consumer Protection team staff were involved as observers.

The exercise was a valuable opportunity to test revised policies and protocols and the organisational understanding of them and also how we work across the two organisations in 'peace time'. Lessons learned will inform the protocols, which are subject to ongoing review.

Chief Environmental Health Officers Group (CEHOG) updates

Members of the FSA in NI's Consumer Protection team attended a meeting of CEHOG at the end of February to provide an overview to representatives of the group of a new three-year audit programme the FSA in NI are planning of all 11 local authorities in Northern Ireland, starting at the end of 2016-17. This audit programme will examine local authorities' organisation and management systems against the requirements for competent authorities set out in EC Regulation 882/2004. We have decided to focus on what we believe are the areas of highest risk following the significant changes that took place in NI over the last few years with the re-organisation of 26 to 11 new councils.

The FSA in NI's head of Consumer Protection also attended a further meeting of the CEHOG group on the 30 March and provided an update on the development of the National Food Crime Unit and recruitment of a dedicated resource to FSA in NI in relation to food fraud and food crime work.

National Diet and Nutrition Survey (NDNS) academic workshop

The Standards and Dietary Health team facilitated an academic workshop on 14 April 2016 with colleagues from MRC Human Nutrition Research at the Elsie Widdowson Laboratory and colleagues from the Chemical Risk Assessment Unit at the Food Standards Agency. This workshop explored the data sets that are

available through NDNS and explored research potential with the NI data. Colleagues from DHSSPS; College of Agriculture, Food and Rural Enterprise (CAFRE); University of Ulster; Queens University Belfast; the PHA; and **safood** attended this very informative session which was chaired by Dr Naresh Chada, Senior Medical Officer at DHSSPS.

Service Level Agreement (SLA) with DARD

The Operational Policy & Delivery Team has been working with colleagues and DARD to review and consolidate the SLAs, for the delivery of meat official controls and dairy, egg and primary production official controls, into a single DARD SLA. This reflects the re-structuring in DARD where AfIB now sits within the Veterinary Service and Animal Health Group headed up by the Chief Veterinary Officer. It also addresses recommendations from the internal audit of the management of the DARD SLAs which took place last year and includes a series of revised Key Performance Indicators, which will be monitored through the quarterly SLA and bi-annual FSA/DARD Governance meetings. The SLA was signed at the end of March and applies from 1 April 2016.

Meeting with Asda

The Standards and Dietary Health Team held a meeting with colleagues from Asda on Friday 8 April 2016. The team provided an update of work currently being progressed in Northern Ireland to Joe McDonald, Asda Corporate Affairs Manager and Hayley Marson: Asda's Company Nutritionist.

Joe McDonald provided details of Asda's presence in Northern Ireland discussing market share and customer demographics. Hayley Marson presented Asda's work in relation to nutrition detailing the findings of customer targeted research and how they have been used to inform one of their main areas of work, product reformulation. The meeting was very positive with opportunities highlighted for partnership working in the future. Joe McDonald expressed his enthusiasm to be part of the Food Retailers Forum that is being established by FSA NI.

M Jennings

Director for NI and Organisational Development.

PAPER FOR DISCUSSION

National Food Crime Unit

Executive Summary

Will Cresswell of the FSA's Consumer Protection Division, will introduce a paper on National Food Crime Unit, 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:

<http://www.food.gov.uk/sites/default/files/fsa160505.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

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PAPER FOR DISCUSSION

Consumer Protection Team, Local Update

Executive Summary

Kathryn Baker, the FSA in NI's Head of Consumer Protection, will deliver an update on the work of the Consumer Protection team in NI. This is the second update of a series where the various teams within the FSA in NI will take turns to provide updates to NIFAC about key activities and work carried out by that team. This presentation will supplement the previous item on the work of the Food Crime Unit and will focus on the links of the NI Consumer Protection team with this work. A handout containing the slides to accompany this presentation will be tabled at the meeting.

Members are invited to:

- Consider the presentation.
- Comment and give advice.

Food Standards Agency Northern Ireland

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PAPER FOR DISCUSSION

Our Food Future

Executive Summary

Julie Pierce, the FSA's head of Communications, will deliver an update on a paper, due to be discussed at the upcoming meeting of the FSA Board, on Our Food Futures. This presentation will be delivered by video link from the FSA's offices at Aviation House in London.

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

<http://www.food.gov.uk/sites/default/files/fsa160507.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

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PAPER FOR DISCUSSION

Regulating Our Future

Executive Summary

Nina Purcell, the FSA's Director for Wales and Local Delivery, will deliver an update on a paper, due to be discussed at the upcoming meeting of the FSA Board, on Regulating Our Future. This presentation will be delivered by video link from the FSA's offices at Southgate House in Cardiff.

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

<http://www.food.gov.uk/sites/default/files/fsa160506.pdf>

The Annex to the paper can be found through the link below:

<http://www.food.gov.uk/sites/default/files/fsa160506-annexd.pdf>

Members are invited to:

- Consider the presentation.
- Comment and give advice.

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