

Subgroup activities in 2021

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Subgroup activities in 2021

Newly Emerging Pathogens Working Group

33. The Chair of the above group (Prof Dan Tucker) provided updates on the activities of his group. In January 2021 the group revisited the opinion they had previously provided to the FSA on risk-based considerations associated with consumption of human placenta. Members noted that a [revised summary paper](#) has been published that clarifies some of the terms used in the earlier published opinion.

34. The Committee noted that the group commented on the FSA's microbiological hazard identification process for Prohibited and Restricted goods (minced meat and meat preparations). This request originated from the Defra market access team who commissioned the FSA to assess the risk to public health from imported

chilled meat preparations (all species), chilled minced meat (bovine, porcine, ovine and caprine) and minced meat (poultry). Members' individual comments were used to inform the FSA's risk assessment.

Antimicrobial Resistance and Surveillance Working Groups

35. Prof Bill Keevil (Chair of the AMR Working Group) reported that the above groups in 2021 were asked by the FSA to review the following survey reports:

- FSA Survey of AMR in *Campylobacter jejuni* and *Campylobacter coli* and levels of *Campylobacter* contamination in fresh whole UK-produced chilled chickens at retail sale (non-major retailers)
- FSA's Project FS102121: Year 5 and 6 (2018 to 2020) Final Report: A survey of the levels of *Campylobacter* spp. contamination and prevalence of selected antimicrobial resistance determinants in fresh whole UK-produced chilled chickens at retail sale (non-major retailers)

AMR Working Group

36. Members also noted that the AMR Working Group met on 6 October 2021. Key issues they considered include:

- Discussing the findings of two FSA projects: FS307036: Assessing the impact of heat treatment on antimicrobial genes and their potential uptake by other "live" bacteria and FS301050: Burden of AMR in RTE Foods
- Commenting on the FSA's Risk assessment for colistin resistant *E. coli* carrying the *mcr-1* and *mcr-3* genes in fresh retail turkey meat purchased in the UK.
- Reviewing progress made by the FSA in addressing high priority recommendations in the ACMSF AMR task and finish report.

Subgroup on regulated products

37. The Committee noted that a subgroup on regulated products was setup earlier in the year. The group (Chaired by Prof Bill Keevil) will consider risk assessment matters relating to regulated products.

Subgroup on toxin-producing Clostridia in food

38. Details of the above group's activities (chaired by Dr Gary Barker) can be found in paragraphs 5 to 8.

FSA Social Science study on food safety behaviour in kitchens (Advisory group supporting study)

39. Mr Alec Kyriakides updated members on the activities of the above group. He reported that the FSA Social Science team is funding research on food hygiene behaviours in the kitchen through the FSA's Advisory Committee for Social Science (ACSS). Working Group entitled the Advisory Group on Kitchen Life was established with members of the ACSS, independent experts, the research team and ACMSF (invited to provide specific microbiological advice). Members noted that Mr Kyriakides is representing ACMSF on the group.

40. The study is being led by the research firm Basis Social who, together with the University of Leeds, will analyse and explore food hygiene behaviours in 35 domestic and 35 catering kitchens across the UK. The outputs will inform behavioural interventions and risk assessment models at the FSA.