

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 26 JUNE 2014 MEETING

The attached schedule records action taken on matters arising from the Committee's eighty-third meeting held on 26 June 2014.

**Secretariat
January 2015**

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

**RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE
MINUTES OF THE EIGHTY THIRD MEETING (ACM/MIN/83)**

ACM/MIN/83 Para	Topic and action required	Action taken
4.1	<p>Minutes of 82nd meeting</p> <p>Members approved minutes as a correct record of meeting subject to the removal of some repetitious wording in paragraph 9.3.</p>	<p>Actioned. Amended minutes on website.</p>
9.4	<p>Risk profile in relation to Toxoplasma in the food chain</p> <p>Secretariat to forward paper ACM/1151 (Risk profile in relation to Toxoplasma in the food chain – response to recommendations) to the co-opted members of the <i>Ad Hoc</i> Group on Vulnerable Groups for information.</p>	<p>Actioned.</p>
11.11	<p>Committee subgroups</p> <p>Following the update provided on the work of the Antimicrobial Resistance (AMR) Working Group, Dr Gary Barker volunteered to provide the group with relevant data from the EU project measuring AMR in illegally imported foods.</p>	<p>Actioned.</p>
14.5	<p>Public Question and Answer</p> <p>Secretariat to relay Mr Tom Miller’s suggestion on butter icing to the FSA. The advice on the FSA’s web page entitled “Catering advice for charity and community groups providing food” highlighted that cheesecakes and any cakes or desserts containing cream or butter icing should be kept in the fridge or left out of the fridge for the shortest time possible. Mr Miller pointed out that butter icing is shelf stable at ambient temperatures.</p>	<p>Actioned. Updated advice on the FSA website can be found at:</p> <p>http://www.food.gov.uk/business-industry/caterers/food-hygiene/charity-community-groups</p>

**RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE
MINUTES OF THE EIGHTY SECOND MEETING (ACM/MIN/82)**

ACM/MIN/ 81 Para	Topic and action required	Action taken
6.2	<p>Update on viruses in the food chain</p> <p>Final draft of above report including any amendments made as a result of the public consultation would be returned to the Committee in June 2014 before submission to the FSA.</p>	<p>Actioned. Amended version of report together with comments from consultation to be considered under agenda item 7.</p>

**RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE
MINUTES OF THE EIGHTY FIRST MEETING (ACM/MIN/81)**

ACM/MIN/ 81 Para	Topic and action required	Action taken
8.3	<p><i>Mycobacterium bovis</i> and the possible health risks associated with meat</p> <p>FSA to restructure the risk assessment for the above using the <i>M. bovis</i> and raw milk risk assessment framework and to document the associated uncertainties before the Committee reconsider the risk classification.</p> <p>FSA to seek the Committees' view on the risk assessment question prior to undertaking any redrafting of the document. Clarification to be provided on the scope of the assessment with regard to meat and other organs.</p>	<p>Work in progress.</p>