

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 27 JUNE 2019 MEETING

The attached schedule records action taken on matters arising from the Committee's ninety-third held on 27 June 2019 and previous meetings.

**Secretariat
October 2019**

**RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF
THE NINETY-FOURTH (ACM/MIN/94)**

ACM/MIN/94 Para	Topic and action required	Action taken
Para 4	<p>Minutes of 93rd meeting</p> <p>Members approved the minutes of the 93rd meeting as a correct record and agreed that they should be posted on the website.</p>	Actioned.
Para 6.6	<p>Proposed working group on non-proteolytic <i>Clostridium botulinum</i> and vacuum and modified atmosphere packaged foods</p> <p>The committee approved the setting up of the above group (at the June 2019 meeting) and agreed the proposed terms of reference. The secretariat to work with the Chair in the practicalities of setting up of the above group.</p>	Actioned.
Para 8.2	<p>Ad Hoc Group on <i>Campylobacter</i> (Third report on <i>Campylobacter</i>)</p> <p>The Committee discussed the above report and agreed to its publication once the suggested amendments had been reflected on the report.</p> <p>The comments were:</p> <ul style="list-style-type: none"> • the group's acknowledgement that improvements have been made by the UK poultry industry in reducing the use of antibiotics (ACM/1295a, page 2 column 3 last sentence). It was suggested that this statement should be supported with an appropriate reference such as a link to the ACMSF Task and finish group on AMR's report (published in March 2018) that highlighted the advances made by the poultry industry in the usage of antibiotics. • missing measuring unit in one of the group's responses to the British Retail Consortium's comments (page 3 column 3 last sentence). Secretariat to insert appropriate measuring unit. • Data in the Epidemiology section of the report (Epidemiology of <i>Campylobacter</i> infection in humans) was out-of-date 	Actioned.

	<p>(2016 data) for a report that will be published in 2019. Members welcomed the suggestion to cross-reference the Third <i>Campylobacter</i> Report to the EFIG paper (ACM/1296) that has up-to-date date.</p> <ul style="list-style-type: none"> • Recommendation in the report concerning the preparing parfait and pates need rephrasing as it is not clear which of the two methods mentioned was effective in eliminating <i>Campylobacter</i>. <p>Group was asked to assist the FSA in the prioritisation of the above report's recommendations. Members to be updated on the outcome of the task at a future meeting.</p>	Actioned.
Para 9.6	<p>Epidemiology of Foodborne Infections Group</p> <p>A member questioned how the data in paper ACM/1296 (Update on EFIG's activities) was presented pointing out that this could be presented in a more informative way. Secretariat to relay comment to EFIG secretariat to consider.</p>	Work in progress.

RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE NINETY-SECOND (ACM/MIN/92)

Para 7.23	<p>Microbiological risks associated with raw pet food</p> <p>As microbiological results for raw pet food in an US FDA study and Utrecht University study (highlighted in paper ACM/1270) revealed significant number of listeriosis cases, a member asked if PHE's enhanced surveillance covering listeriosis was picking up cases linked to raw pet food. Request to be made to PHE if they could include raw pet food in the scope of its enhanced surveillance of listeriosis cases.</p>	Work in progress. PHE surveillance and Gastrointestinal bacteria reference unit reviewing their surveillance questionnaire.
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