ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 29 JANUARY 2016 MEETING

The attached schedule records action taken on matters arising from the Committee's eighty-seventh meeting held on 29 January 2016.

Secretariat June 2016

RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE EIGHTY SEVENTH MEETING (ACM/MIN/87)

ACM/MIN/8 7	Topic and action required	Action taken
Para		
4.1	Minutes of 86 th meeting Members approved minutes as an	
	accurate record and agreed that they should be posted on the ACMSF website.	Actioned.
6.2	Output from the Microbiome meeting	
	As the workshop the Committee participated in did not cover what was happening in terms of the microbiome of food animals, Stephen Wyllie agreed to liaise with APHA for information on any research they may be carrying out on the microbiome of food producing animals.	
7.11	ACMSF's assessment of risk associated with the consumption of shell eggs	
	Members approved the report for public consultation. Secretariat to publish report.	Actioned.
8.15	FSA's work in relation to rare burgers	
	In order to take forward the FSA's Board decision concerning the serving of rare burgers, three Committee members agreed to assist the Agency in its work to define the time temperature combinations for achieving a 4 log reduction in STEC and in modelling the impact of interventions along the burger production chain.	

9.3	Food safety risk of recycled manure solids used as bedding for dairy cattle	
	Following the consideration of the above issue and the FSA's request for the Committee to establish a group to evaluate the findings of the further research carried by Quality Milk Management services (overseen by Agricultural and Horticultural Development Board), two members were asked to review the available material to assist the Committee to make a decision on how to proceed on this issue.	Dr Dan Tucker and Prof Miren Iturriza-Gomara reviewed the research report. Members will be updated on their findings.
	Changes to plant protection product MRLs: potential impact on food safety	
	Following discussion on the issue of changes to maximum residue levels for quaternary compounds, chlorate and biocidal actives used as disinfectants/sanitisers, members agreed that this was an important subject that needed further investigation with input from other Scientific Advisory Committees (Committee on Toxicity and the Expert Committee on Pesticides Residues). Four members of the Committee agreed to be part of a group to scope out how this work could be taken forward.	Following the January 2016 meeting FSA Policy Division are reconsidering this subject and how best to involve ACMSF and other SACs on the issues relating to these changes.

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	<i>Mycobacterium bovis</i> and the possible health risks associated with meat	
	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.	Work in progress.
	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.	