

## ACMSF Forward Work Plan 2018/19

Last reviewed January 2018

This work plan shows the main areas of ACMSF's work over the next 12 to 18 months. It should be noted that the Committee must maintain the flexibility to consider urgent issues that arise unpredicted and discussions scheduled in the work programme may therefore be deferred.

### ACMSF Terms of reference

To assess the risk to humans of microorganisms which are used, or occur, in or on food, and to advise the Food Standards Agency on any matters relating to the microbiological safety of food.

	Topic	Progress	Expected Output
1	<p><b>Horizon scanning</b></p> <p>Horizon scanning workshop for members to assess emerging microbiological issues of concern and rank issues in terms of strategic priority and urgency</p>	<p><b>Last workshop was held in January 2015</b></p> <p>Following an update on the above workshop and on the FSA's <i>Campylobacter</i> Programme (in June 2015) the <i>Ad Hoc</i> Group on <i>Campylobacter</i> was setup as it was felt this pathogen needed immediate attention. The group is publishing its draft report at the January 2018 full Committee meeting.</p> <p><b>Outcome of above workshop was revisited in October 2016</b></p> <p>Following deliberations (at the October 2016 ACMSF meeting) on the outcomes from the</p>	<p><b><i>Campylobacter</i></b>: ACMSF's update on the Second <i>Campylobacter</i> report published in 2005 and an assessment of progress made (by the FSA) in addressing the Committee's recommendations in the 2005 <i>Campylobacter</i> report.</p> <p><b>Challenges to microbial risk assessment</b>: ACMSF's opinion on the challenges to microbial risk assessment including omics technologies.</p>

	Topic	Progress	Expected Output
		<p>January/June 2015 horizon scanning discussions members agreed to setup two groups to consider the following topics:</p> <ul style="list-style-type: none"> <li>• Challenges to microbial risk assessment</li> <li>• Changing controls/risks</li> </ul> <p><b>Workshop is planned for January 2018</b></p>	<p><b>Changing controls/risks:</b> ACMSF assessment on the changing controls/risks e.g. new food preparation practices, risky foods and use of QAC sanitizers.</p> <p>List of outputs from the workshop including short-listed priorities for more in-depth consideration.</p>
2	<p><b>Newly Emerging Pathogens</b></p> <p>The Newly Emerging Pathogens Working Group provides advice on the significance and risks from newly emerging or re-emerging pathogens through food chain exposure pathways.</p>	<p>Continuous.</p>	<p>The Committee to draw the FSA's attention to any risks to human health from newly emerging pathogens via food.</p>
3	<p><b>Microbiological Surveillance of food</b></p> <p>The Surveillance Working Group provides advice as required in connection with the FSA's microbiological food surveillance programme and any other surveillance relevant to foodborne disease.</p>	<p>Working group activities are continuous.</p>	<p>Surveillance Working Group/Committee comments on survey protocols and survey results for consideration by FSA in their microbiological food surveillance activities.</p>

	Topic	Progress	Expected Output
4	<p><b>Developing trends in relation to foodborne disease</b></p> <p>The Committee receives updates on research, surveys, investigations, meetings and conferences of interest.</p>	<p>As issues arise</p> <p>EFIG<sup>1</sup> update will be provided at the June 2017, January, June and December 2018 meetings.</p>	<p>ACMSF provides comments on the updates it receives for the FSA's consideration.</p>
5	<p><b>International and EU developments on the microbiological safety of food</b></p> <p>The Committee is updated on issues of relevance and significant developments at an EU and international level on microbiological food safety, such as EFSA opinions and Codex Committee on Food Hygiene meetings.</p>	<p>As issues arise.</p>	<p>ACMSF to note updates and provide comments if desired.</p>
6	<p><b>Microbiological Incidents and outbreaks</b></p> <p>The views of the Committee will be sought where necessary and updates provided on outbreaks of significance.</p>	<p>As issues arise.</p>	<p>ACMSF assessment of the risks in relation to significant microbiological outbreaks/incidents.</p>

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<sup>1</sup> Epidemiology of Foodborne Infections Group

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7	<p><b>Antimicrobial resistance</b></p> <p>ACMSF's role through its Working Group on AMR is to assess the risks to humans from foodborne transmission of antimicrobial-resistant microorganisms and provide advice to the FSA.</p> <p>Fixed-term task and finish group on AMR established by the FSA</p>	<p>The subgroup considers developments and emerging issues in relation to antimicrobial resistance and food chain. Working group activities are continuous.</p> <p>Summaries of discussions and recommendations are provided at plenary meetings.</p> <p>Task and Finish Group established by the FSA (in May 2017) using expertise from the existing ACMSF AMR group and additional co-opted experts have been exploring the use of antimicrobials in food production, the incidence of AMR in pathogens and commensals in food production and the growing AMR-related public health burden. Group will present its report to the plenary ACMSF meeting planned for January 2018.</p>	<p>ACMSF assessment of the key risks to the food chain which may have consequences for human health and identification of key research or surveillance gaps in relation to the food chain.</p> <p>Publish report on antibiotics use in food production.</p>
8	<p><b>Social science research relating to microbiological food safety risks</b></p>	<p>The Committee will receive updates on the findings of social science research which may have a bearing on the assessment of microbiological food safety risks.</p>	<p>ACMSF to note updates and provide comments if desired.</p>

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9	<b>FSA Board's New Approach in relation to Rare Burgers</b>	The Committee will be updated on work the FSA is undertaking following the FSA Board's decision on rare burgers.	Committee to be kept informed of progress and to contribute to the work where appropriate.
10	<b>Changes to plant protection product MRLs: potential impact on food safety</b>	Members were alerted to this issue of changes to maximum residue levels (MRLs) for two quaternary ammonium compounds (QACs), chlorate and biocidal actives which are used as disinfectants/sanitiser in the food industry at the October 2015 and January 2016 meetings. The Committee agreed to the FSA's suggestion to setup a cross SAC working group to facilitate a full discussion to take place. Establishment of a group is on hold.	ACMSF to consider the evidence in this area with respect to impacts on food safety and to provide advice to the FSA.
11	<b>Raw drinking milk (and certain raw milk products)</b>	Committee to consider the FSA's interim assessment of whether the microbiological risk associated with consumption of raw drinking milk (and certain raw milk products) made in the UK has changed since 2015.	Committee to be kept informed of progress and to contribute to the work where appropriate.
12	<b>Risk assessment outputs</b>	Committee to revisit its approach to how it expresses risk assessment outputs.	Improved consistency and clarity in framing risk assessment outputs.