

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

**MATTERS ARISING FROM THE 55th MEETING AND MATTERS
OUTSTANDING FROM PREVIOUS MEETINGS**

The attached schedule records action taken on matters arising from the Committee's fifty-fifth meeting held on 17 March 2005. At this meeting, it was agreed that previous action points from earlier meetings would also be updated in this paper. Therefore, these are also included.

**Secretariat
June 2005**

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE FIFTY-FIFTH MEETING (ACM/MIN/55) AND ACTIONS OUTSTANDING FROM EARLIER MEETINGS

| ACM/MIN/ 55 para | Topic and action required | Action taken |
|---------------------|--|--|
| 4.1 | Minutes of 54th meeting Secretariat to arrange for approved minutes to be posted on website. | <ul style="list-style-type: none"> • Actioned. |
| 5.1 | Tracking list of all action points Secretariat to circulate a tracking list of all outstanding action points. | <ul style="list-style-type: none"> • Included as part of this document. |
| 6.4 | Salt reduction – impact on food safety ACMSF to revisit issue to consider the results of the IFR following its completion. | <ul style="list-style-type: none"> • ACMSF to receive a presentation at this meeting (agenda item 6). |
| 7.3 | Microbiological status of ready-to-eat fruit and vegetables HPA to provide an addendum to ACM/729 table 2 to extract details relating to which foods contained components of ready to eat salads. | <ul style="list-style-type: none"> • Provided in Information paper ACM/745. |
| 7.7 | Microbiological status of ready-to-eat fruit and vegetables <ul style="list-style-type: none"> • FSA to consider developing production of guidance for caterers on the handling and preparation of salads. • FSA to consider ways to improve data quality on the contamination of salads. | <ul style="list-style-type: none"> • Work in progress. Guidance on the safe handling and preparation of salads is under preparation as part of the Agency's Safer Food Better Business initiative. The guidance is expected to be available later this year. • Work in progress. |
| 8.3 | Report from the Defra Antimicrobial Resistance Co-ordination Group Secretariat to provide a summary of progress on all the recommendations from the ACMSF Report on Microbial Antibiotic Resistance. | <ul style="list-style-type: none"> • Work in progress. Currently waiting for publication of a report of a Defra review of research on antimicrobial resistance. |
| 11.8 | EFIG FSA to report back to ACMSF with further information explaining where the increase in listeriosis reported in 2003 and 2004 originated. | <ul style="list-style-type: none"> • Update to be provided to the September ACMSF meeting. |
| 14.4 | Any other business FSA to explore whether French Scientific data (Institut Pasteur, Lille) relating to 10 day shelf life is available. | <ul style="list-style-type: none"> • FSA liaising with the Chilled Food Association on this issue. |

| ACTION POINTS CARRIED FORWARD FROM PREVIOUS ACMSF MEETINGS | | |
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| ACM/MIN/54 paragraph | Topic and action required | Action taken |
| 7.3 | Egg Advice Prof Hunter to try and carry out a literature search to identify which immunological related conditions are susceptible to infection from Salmonella | <ul style="list-style-type: none"> Prof Hunter has provided an article which has been circulated to Members. |
| 7.6 | Egg Advice FSA to provide an update briefing on the role and problems associated with imported eggs. | <ul style="list-style-type: none"> ACMSF to receive a presentation at this meeting (agenda item 9). |
| 8.4 | FSA consultation on vac-packed/MAP foods Guidance FSA to commission an independent review of scientific evidence and to present this to the ACMSF for further consideration | <ul style="list-style-type: none"> Work in progress. The scope of the review has been drafted and will be circulated to Members shortly. Review to be discussed at the December ACMSF meeting. |
| 14.1 | Any Other Business <ul style="list-style-type: none"> FSA to produce a note to outline current FSA action on advice on making up infant formula bottles and guidance on healthy eating for infants. Salmonella figures in poultry during the Foot and Mouth Disease outbreak to be circulated to Members. | <ul style="list-style-type: none"> Work in progress with Department of Health. Planning to table an information paper for the September ACMSF meeting. Copy of the VLA's Report on <i>Salmonella</i> in Livestock for GB 2001 circulated to Members. |
| ACM/MIN/53 paragraph | Topic and action required | Action taken |
| 9.4 | Microbial control of doner kebabs FSA to consider current doner kebab handling practices with a view to standardising Local Authority guidance. | <ul style="list-style-type: none"> The FSA has commissioned guidance on the safe handling and cooking of doner kebabs as part of the Safer Food Better Business initiative. The guidance is expected to be available later this year. |