

**ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD**

**MATTERS ARISING FROM THE 56th MEETING AND MATTERS  
OUTSTANDING FROM PREVIOUS MEETINGS**

The attached schedule records action taken on matters arising from the Committee's fifty-sixth meeting held on 9 June 2005. Outstanding action points from earlier meetings are also updated in this paper.

**Secretariat  
September 2005**

## ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

### RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE FIFTY-SIXTH MEETING (ACM/MIN/56) AND ACTIONS OUTSTANDING FROM EARLIER MEETINGS

ACM/MIN/ 56 para	Topic and action required	Action taken
4.1	<b>Minutes of 55th meeting</b> Secretariat to arrange for approved minutes to be posted on website.	<ul style="list-style-type: none"> <li>• Actioned.</li> </ul>
7.8	<b>Illegal importation of meat</b> <ul style="list-style-type: none"> <li>• ACMSF to discuss further when second report is presented at a future meeting.</li> <li>• ACMSF to keep bush meat on agenda as part of horizon scanning activities.</li> <li>• Consideration of seized meat being used to help quantify risk, exposure characterisation and animal origin.</li> </ul>	<ul style="list-style-type: none"> <li>• Paper ACM/741 to be referred to the <i>Ad Hoc</i> Group on Imported Foods for further discussion following a request from the FSA for more specific advice.</li> <li>• Secretariat keeping a watching brief on developments.</li> <li>• FSA communicated ACMSF proposals to Defra.</li> </ul>
8.3	<b>Infant Botulism</b> Issue infant botulism report for public consultation.	<ul style="list-style-type: none"> <li>• Arrangements for the public consultation in place. The consultation period will start on 27 September and finish on 20 December.</li> </ul>
<b>ACTION POINTS CARRIED FORWARD FROM PREVIOUS ACMSF MEETINGS</b>		
ACM/MIN/ 55 para	Topic and action required	Action taken
7.7	<b>Microbiological status of ready-to-eat fruit and vegetables</b> <ul style="list-style-type: none"> <li>• FSA to consider developing production of guidance for caterers on the handling and preparation of salads.</li> <li>• FSA to consider ways to improve data quality on the contamination of salads.</li> </ul>	<ul style="list-style-type: none"> <li>• 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 available from the week commencing 19 September.</li> <li>• Work in progress.</li> </ul>
8.3	<b>Report from the Defra Antimicrobial Resistance Co-ordination Group</b> 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"> <li>• Work in progress. Currently waiting for publication of a report of a Defra review of research on antimicrobial resistance.</li> </ul>
11.8	<b>EFIG</b> Provide the ACMSF with further information explaining where the increase in listeriosis reported in 2003 and 2004 originated from.	<ul style="list-style-type: none"> <li>• ACMSF to receive a presentation at this meeting (agenda item 8).</li> </ul>

ACM/MIN/ 55 para	Topic and action required	Action taken
14.4	<p><b>Any other business</b> FSA to explore whether French Scientific data (Institut Pasteur, Lille) relating to 10 day shelf life is available.</p>	<ul style="list-style-type: none"> <li>FSA liaising with the Chilled Food Association on this issue.</li> </ul>
ACM/MIN/ 54 para	Topic and action required	Action taken
8.4	<p><b>FSA consultation on vac-packed/MAP foods Guidance</b> FSA to commission an independent review of scientific evidence and to present this to the ACMSF for further consideration</p>	<ul style="list-style-type: none"> <li>Work in progress. The scope of the review has been circulated to Members for comment.</li> </ul>
14.1	<p><b>Any Other Business</b></p> <ul style="list-style-type: none"> <li>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.</li> </ul>	<ul style="list-style-type: none"> <li>Work in progress with Department of Health. Information paper ACM/757 circulated with the papers for this meeting.</li> </ul>
ACM/MIN/ 53 para	Topic and action required	Action taken
9.4	<p><b>Microbial control of doner kebabs</b> FSA to consider current doner kebab handling practices with a view to standardising Local Authority guidance.</p>	<ul style="list-style-type: none"> <li>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 available from the week commencing 19 September.</li> </ul>