ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 7th JUNE 2007 MEETING AND MATTERS OUTSTANDING FROM PREVIOUS MEETINGS

The attached schedule records action taken on matters arising from the Committee's sixty-third meeting held on 7 June 2007. Outstanding action points from earlier meetings are also updated in this paper.

Secretariat September 2007

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE SIXTY-THIRD MEETING (ACM/MIN/63) AND ACTIONS OUTSTANDING FROM EARLIER MEETINGS

ACM/MIN/ 63 para	Topic and action required	Action taken
4.1	Minutes of 62 nd meeting	
	Members approved minutes as a correct record of meeting subject to a minor amendment to paragraph 10.4 penultimate line to read 'to ensure that no turkey meat from control zones from Hungary reached the UK'. Secretariat asked to arrange putting these on website	Actioned
6.3	Update on listeriosis in the UK	
	Trends in listeriosis in the UK referred of the Ad Hoc Group on Vulnerable Groups for further discussion	-
	Group to co-opt Members with appropriate expertise to assist with its deliberations	Actioned. Ms Ceridwen Roberts Microbiological Safety Division's Social Science Adviser and Professor Kevin Kerr Immunologist, (Royal College of Pathologists)
8.3	Foodborne viral infections	
	Committee to revisit foodborne viral infections. However this will focus on food transfer rather than revisiting previously identified areas in the 1998 report	Work in progress

9.6	Botulism in sheep and goats	
	Ad Hoc Group on botulism in cattle to also consider buffalo and other animals at risk to botulism and that produce milk for human consumption as part of its deliberation	Actioned. Issue referred to ad hoc Group on botulism in cattle's next meeting scheduled for 18 October 2007
12.4	Public questions and answers	
	Dr Hilton to clarify whether sandwiches are exempt from the legislative limits set for listeria in food because of their short shelf life.	Regulation 2073/2005 establishes criteria for <i>Listeria monocytogenes</i> in Ready-to-eat foods, including sandwiches. Sandwiches with a shelf life of <5 days are considered unable to support the growth of <i>L. monocytogenes</i> and the limit of 100cfu/g automatically applies.

ACTION POINTS CARRIED FORWARD FROM PREVIOUS ACMSF MEETING

ACM/MIN/ 62 para	Topic and action required	Action taken
6.3	Toxoplasmosis and food	
	Dr Guy to provide an update on proposed HPA case control study on toxoplasmosis once it is underway	Secretariat to arrange for update to be provided at a future meeting
11.4	EFIG	
	Review antibiotic resistance as a whole at a later date once new member had been recruited	Work in progress. FSA to hold stakeholder meeting in Autumn to develop a strategy on antibiotic resistance
	Ad hoc Group on emerging infections to examine ESBLs in relation to food and report back to the Committee	Work in progress. Group met on 26 July 2007. Further meeting planned for a later date
13.2	АоВ	
	EFIG to report back to ACMSF on outputs of national surveillance database at a future meeting	Work in progress. EFIG discussion on database deferred to 2009 when it is expected that the database will be rolled out throughout the UK
	ACMSF to receive presentation on probabilistic risk assessment techniques used in the food chain	Work in progress. For discussion at the December 2007 meeting.

ACTION POINTS CARRIED FORWARD FROM PREVIOUS ACMSF MEETING

ACM/MIN/ 60 para	Topic and action required	Action taken
7.3	Openness	
	Secretariat to prepare paper on options for consideration by Members	Work in progress. Actioned. Paper to be provided at the December 2007 meeting
11.4	Horizon scanning Members to consider agricultural and farm practices at a future meeting	Consider at the next horizon scanning round in 2008

ACTION POINTS CARRIED FORWARD FROM PREVIOUS ACMSF MEETING			
ACM/MIN/ 59 para	Topic and action required	Action taken	
6.4	Vacuum packaged and modified atmosphere packaged foods FSA to convene a small group to deliver simple summarised guidance	FSA has convened the Drafting Group and will hold the 5 th meeting in September 07. The Drafting Group will consider comments received after a limited consultation of the revised guidance over the summer. The Drafting Group is working towards delivering the simple summarised guidance to the ACMSF December	
17.6; 17.7	Public Q&A FSA to consider whether the 10 day rule proposed in the guidance on vacuum packaging would create barriers to trade.	The revised guidance is a consolidation of existing industry and ACMSF guidance, in a form suitable for small business operators such as butchers and catering staff. Given that the guidance is based on existing industry best practice, with the aim to make food businesses aware of their responsibility in this area, a Regulatory impact assessment is not required.	

When the guidance is finalised and published the FSA will bring it to the attention of the European Commission