ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD INFORMATION PAPER

This table updates members on recent recommendations made by the Committee and actions taken in relation to those recommendations

Date	Issue considered by the Committee	Committee response/advice	Any action for FSA, progress	Was progress reported back to the Committee (when/how)?
March 2010	Risk to human health associated with foodborne viral infections especially with reference to norovirus	The Committee agreed to establish a subgroup to review foodborne viral infections. It was considered important that food remained the foremost issue for discussion by the subgroup as this was the remit of the ACMSF. Subgroup expected to produce draft report by October 2013.	Subgroup work ongoing, draft report expected to be presented to full Committee by October 2013.	Updates on sub group meetings provided to main Committee at plenary meetings.
March 2010 and September 2011	Use of source segregated composts and anaerobic digestates in UK agriculture. Waste and Resources Action Programme (WRAP) reports (WRAP request brought to the Committee by the FSA)	ACMSF provided comments on report on the use of source segregated composts in agriculture and report on the quality, safety and use of digestate in UK agriculture.	ACMSF's comments have been forwarded to WRAP by FSA. WRAP reports have been amended to address comments and will be reconsidered by ACMSF in September 2013. The Committees' views will be used to inform FSA's position in respect of proposed risk management guidance for biofertilisers and composts.	ACMSF updated on progress via matter arising in January 2011, May 2012 and under AOB in June 2013.

September 2010 and June 2013	Possible health risks from consuming chicken liver pâtés	The Committee noted that there was a need to understand more about <i>Campylobacter</i> and chicken liver contamination. It was highlighted that cooking liver to a core temperature of 70°C for 2 minutes should kill the <i>Campylobacter</i> present but there may be a need to consider liver as comminuted meat rather than a whole meat in the context of delivering appropriate food safety messages.	Advice noted by the FSA. Research to assess the effect of freezing livers on Campylobacter numbers was commissioned by FSA and completed in early 2013. Further FSA work is planned.	ACMSF updated on findings of research into freezing livers at June 2013 meeting.
June and Sept 2011	Mycobacterium bovis and the possible health risks associated with unpasteurised milk and milk products	ACMSF's advice: The risk of human TB infection acquired from unpasteurised milk and milk products has changed with the increase in <i>M. bovis</i> in cattle. The risk to human health from <i>M. bovis</i> in unpasteurised cows' milk and milk products is very low. The risk to human health from <i>M. bovis</i> in unpasteurised sheep, goat and buffalo milk and milk products is likely to be very low but due to a lack of data on these species there are more uncertainties associated with this assessment.	Outcome of the ACMSF's risk assessment was reported to the FSA Board November 2011. Advice has formed part of the FSA's current review of controls on raw drinking milk. FSA action ongoing.	ACMSF informed of Board's decision and next steps via matters arising in January and May 2012.
January 2011	Health risks to consumers associated with unpasteurised milk and unpasteurised cream for direct human consumption	The Committee's advice was that given the evidence presented it could not justify a need to change its recommendation that pasteurisation is an important control measure in reducing the risks from consumption of raw milk. It was highlighted that if data on changing sales routes is gathered there may be a need to review the risks from raw drinking milk.	Outcome of the ACMSF's risk assessment was reported to the FSA Board November 2011. Advice has formed part of the FSA's current review of controls on raw drinking milk. FSA action ongoing.	ACMSF informed of Board's decision via matters arising in January and May 2012.

May 2012	Internalisation of pathogens by fresh produce	Research needs were identified. These included further work to determine the prevalence, concentration and viability of pathogens (including viruses) in fresh produce in both field and experimental conditions and research to look at the fate of these organisms after harvesting. It was also recommended that where fresh produce is implicated in outbreaks of disease it may be possible to investigate if pathogens had been internalised in the produce. Further investigations to look at variations with different plant species types, growth conditions and phenotypic response was also recommended by the Committee.	Research recommendations noted by the FSA and used to inform development of research requirements. Requirement for research to investigate the risk from internalisation of pathogens in commercial situations was published in 2013. Research planned to start in early 2014. FSA actions ongoing.	ACMSF will be updated on any development of significance.
May 2012	Toxoplasmosis and food	ACMSF Ad Hoc Group on Vulnerable Groups produced a risk profile in relation to Toxoplasma in the food chain. It was forwarded to the FSA in May 2012 and published in September 2012.	The FSA is considering the recommendations included in the report and will publish an action plan responding to the report's recommendations in due course. FSA actions in relation to recommendations on research and advice ongoing.	ACMSF informed of the publication of the report via email dated 4 September 2012 and was updated through January 2013 matters arising.

May 2012	Raw, rare and low temperature cooked foods	The Committee received a presentation from its catering members on changing techniques in the hospitality sector that might impact microbiological safety. They agreed to setup a subgroup to assess the microbiological risks to consumers associated with use of low temperature cooking/slow cooking, foods of animal origin served raw and foods of animal origin served rare.	Subgroup expected to present paper outlining recommendations at October 2013 plenary meeting.	Updates on subgroup discussions provided at January and June 2013 meetings and meeting summaries placed on ACMSF website.
September 2012	FSA workshop report on "understanding of the factors that lead to EHEC colonisation in cattle and the role of super shedding in the transmission and maintenance of infection"	ACMSF were asked to comment on the workshop recommendations and agreed research priorities. ACMSF broadly supported the report recommendations and agreed with the outlined research priorities. Others issues were drawn to the FSA's attention.	ACMSF's comments will be used by FSA Scotland in shaping their ideas going forward. FSA actions ongoing.	Update provided to ACMSF under matters arising at the January 2013 full Committee meeting.
January 2013	Antimicrobial resistance and the food chain	The Committee received an update on developments and emerging issues in relation to antimicrobial resistance. ACMSF agreed to set up a subgroup to consider antimicrobial resistance and food chain issues in more detail.	Antimicrobial resistance Working Group's first meeting was held on 9 September 2013.	ACMSF will be updated at the October 2013 meeting via subgroups reports.

June 2013	Q fever risk to human health from the consumption of contaminated unpasteurised milk and milk products	Committee received a presentation on research to assess the risks to consumers from consumption of contaminated unpasteurised milk and milk products. ACMSF agreed that contaminated unpasteurised milk was the lesser of the known infection routes for Q fever. Committee also made a number of comments on the research findings and approach.	ACMSF comments on research fed back to contractor. No further action for FSA.	ACMSF will be updated at the October 2013 meeting via matter arising.
June 2013	Safe preparation of powdered Infant formula.	ACMSF's advice was sought on microbiological risks associated with the preparation of infant formula.	ACMSF advice will be used to inform FSAs response to DH on this issue.	ACMSF will be updated at the October 2013 meeting via matter arising.

Secretariat
October 2013