

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 3 OCTOBER 2013 MEETING

The attached schedule records action taken on matters arising from the Committee's eighty-first meeting held on 3 October 2013.

**Secretariat
January 2014**

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE MINUTES OF THE EIGHTY FIRST MEETING (ACM/MIN/81)

ACM/MIN/ 80 Para	Topic and action required	Action taken
4.1	<p>Minutes of 80th meeting</p> <p>Members approved minutes as a correct record of meeting subject to the following amendments.</p> <p>Secretariat to correct final bullet on page 4 to clarify that <i>Coxiella burnetii</i> appears less infectious via the oral route, rather than more infectious. Secretariat also to amend page 6 paragraph 7.2 to say that “Livers were collected from final clearance flocks in slaughterhouses to increase the probability that they were contaminated with campylobacters.” Page 11 paragraph 9.2 to be amended to replace the word ‘disease’ with ‘organism’.</p>	Actioned. Amended minutes on website.
6.10	<p>Raw, rare and low temperature cooked foods</p> <p>The Committee endorsed the above group’s report with minor suggested amendments. Committee agreed with the prioritised further work on time temperature profiles for common organisms. Secretariat to reflect identified amendments in report and clear with subgroup before final version is forwarded to the FSA.</p>	In progress.
7.4	<p>Update on viruses in the food chain</p> <p>Committee considered draft version of report and agreed to consider it in more detail and submit written comments, particularly in relation to the prioritisation of recommendations, to the secretariat. In relation to the subgroup’s terms of reference, clarification to be provided in the report on the framework used for the key criteria for assessing the foodborne risks.</p>	Actioned. Amended version of report to be considered under agenda item 6.

8.3	<p><i>Mycobacterium bovis</i> and the possible health risks associated with meat</p> <p>FSA to restructure the risk assessment for the above using the <i>M. bovis</i> and raw milk risk assessment framework and to document the associated uncertainties before the Committee reconsider the risk classification.</p> <p>FSA to seek the Committees' view on the risk assessment question prior to undertaking any redrafting of the document. Clarification to be provided on the scope of the assessment with regard to meat and other organs.</p>	Work in progress.
9.3	<p>ACMSF response to WRAP's revised compost and anaerobic digestate risk assessments</p> <p>The Committee considered the ACMSF WRAP subgroup comments on the revised WRAP compost and anaerobic digestate risk assessments.</p> <p>Members were content with subgroup's comments and secretariat was asked to forward comments to WRAP.</p>	Actioned. ACMSF response has been sent to WRAP.
12.2	<p>AoB</p> <p>There was a suggestion for the Committee to receive a presentation on the findings from the recent FSA research on domestic kitchen practices.</p> <p>Update on the work of FSA's consumer advisory committee (CAC) to be provided to future ACMSF meetings in the information paper on other advisory committees.</p>	<p>Work in progress. Presentation to be arranged for a future meeting.</p> <p>Actioned. Paper ACM/1141 refers.</p>

**Secretariat
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