

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

MATTERS ARISING FROM THE 30 JANUARY 2014 MEETING

The attached schedule records action taken on matters arising from the Committee's eighty-second meeting held on 30 January 2014.

**Secretariat
June 2014**

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

**RECORD OF ACTION TAKEN ON MATTERS ARISING FROM THE
MINUTES OF THE EIGHTY SECOND MEETING (ACM/MIN/82)**

ACM/MIN/ 82 Para	Topic and action required	Action taken
4.1.1 to 4.1.3	<p>Minutes of 81st meeting</p> <p>Members approved minutes as a correct record of meeting subject to the following amendments.</p> <p>Secretariat to amend:</p> <p>last sentence of paragraph 6.2 (page 3) the figure in brackets should be 63°C;</p> <p>last sentence of paragraph 7.2 (page 6) to read “it is not clear that this is always the case”;</p> <p>paragraph 12.3 (page 10) the Consumer Advisory Committee should properly be referred to as the Consumer Advisory Panel.</p>	Actioned. Amended minutes on website.
6.2	<p>Update on viruses in the food chain</p> <p>Final draft of above report including any amendments made as a result of the public consultation would be returned to the Committee in June 2014 before submission to the FSA.</p>	Work in progress. Amended version of report together with comments from consultation to be considered at October 2014 meeting.

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

ACM/MIN/ 81 Para	Topic and action required	Action taken
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>	<p>Actioned. Report was amended and final version has been passed to the FSA. Information paper ACM/1160 refers.</p>
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>	<p>Work in progress.</p>
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>Actioned. Presentation to be provided under agenda item 6.</p>