

Food Standards Scotland funded Local Authority Food Sampling Grant Programme - FINAL sampling priorities for 2019/20

Priority Number	Food Type	Premises Type	Testing parameters	Rationale for sampling	Additional Information
MICROBIOLOGICAL EXAMINATION					
1	Raw shell eggs of non-UK origin	Retailers Distributors	Salmonella	Horizon scanning activities indicated issues with eggs elsewhere in Europe	<ul style="list-style-type: none"> • Sampling should focus at distributors and retailers specialising in non-UK products • Sampling to focus on raw shell eggs; • Do not sample any cooked egg products; • Capture information on country of origin through usual input on SFSD (UKFSS)
2	Ready-to-eat salmon products of non-UK origin	Retailers	<i>Listeria monocytogenes</i>	Horizon scanning activities indicated issues with such products elsewhere in Europe	<ul style="list-style-type: none"> • All size retailers (including supermarkets)
3	Raw duck meat and raw duck livers	Butchers/ fishmongers/ retailers	Hygiene indicators, <i>E. coli</i> Campylobacter and Salmonella	To assess the risks and potential contribution of duck meat to Campylobacter infection in Scotland.	<ul style="list-style-type: none"> • All size retailers (including supermarkets), butchers and fishmongers
4	Pasteurised cheeses	Retailers	Hygiene indicators, <i>E. coli</i> , <i>Listeria monocytogenes</i> , <i>S. aureus</i> , Salmonella STEC, pH and Aw	Further data needed to support risk assessment and development safety advice provided to consumers	<ul style="list-style-type: none"> • All size retailers; • Sampling should focus on cheese which are not hard, so soft and semi-soft ripen cheeses, such as blue cheese, brie and camembert-type cheese, etc.; • Capture labelling information in comments on SFSD (UKFSS), as well as any safety advice provided to consumers at point of sale; • Include pH and Aw in testing parameters (assessment of factors controlling pathogen survival).
5	Unpasteurised cheeses	Retailers	Hygiene indicators, <i>E. coli</i> , <i>Listeria monocytogenes</i> , <i>S. aureus</i> ,	Further data needed to support risk assessment and development safety advice provided to consumers	<ul style="list-style-type: none"> • All size retailers; • Sampling should focus on cheese which are not hard, so soft and semi-soft ripen cheeses, such as blue cheese, brie and camembert-type cheese, etc.;

			Salmonella STEC pH and Aw		<ul style="list-style-type: none"> • Capture labelling information in comments on SFSD (UKFSS), as well as any safety advice provided to consumers at point of sale; • Include pH and Aw in testing parameters (assessment of factors controlling pathogen survival).
6	Cucumbers and tomatoes of non-UK origin	Retailers	Hygiene indicators, <i>E. coli</i>	Horizon scanning activities indicated issues fresh produce elsewhere in Europe	<ul style="list-style-type: none"> • All size retailers (including supermarkets)
7	Imported Tahini products and sesame seeds	Distributors/ Transporters, Importers, Retailers	Salmonella	Horizon scanning activities indicated issues with tahini (and other sesame seeds products) elsewhere	<ul style="list-style-type: none"> • For tahini products - all size retailers; for sesame seeds focus sampling on smaller retailers, distributors, importers and cash carry and wholesale businesses
CHEMICAL ANALYSIS					
8	Dry spices	Distributors/ Transporters, Importers, Retailers	Colouring matter	Continued monitoring of potential issues of adulteration with colouring matters identified through horizon scanning activities	<ul style="list-style-type: none"> • Sampling should focus on distributors, importers and cash carry and wholesale businesses • Sampling should focus on dry, single spices. Do not sample spice mixes, seasoning mixes or marinades • Testing to included water and oil soluble colouring agents.
9	Dried figs and raisins of non-UK origin	Retailers Distributors/ Transporters Importers	Aflatoxin B1, B2, G1 & G2 or ochratoxin A	Issues identified by horizon scanning activities with aflatoxins in figs and ochratoxin A in raisins from Turkey.	<ul style="list-style-type: none"> • Sampling should focus on small retailers; distributors/ transporters; importers, cash carry and wholesale businesses. Do not sample at supermarkets; • Sampling should focused on imported figs and raisins where issues were identified (see information in sampling rationale column). Do not sample product of UK origin; • Sampling focused on single fruit products, do not sample fruit mixes, mixed dry fruit or fruit & nut mixes

					<ul style="list-style-type: none"> • Testing for focused on aflatoxins for figs and ochratoxin A for raisins
10	Nuts of non-UK origin	Retailers Distributors/ Transporters Importers/Exp orters	Aflatoxins B1, B2, G1 & G2	Issues identified by horizon scanning activities with aflatoxins in: pistachios from the USA, Turkey and Iran, almonds from the USA and Australia, hazelnuts from Turkey and Georgia, peanuts from Argentina, China, the USA, Egypt, India and the Gambia, brazil nuts from Brazil and Bolivia.	<ul style="list-style-type: none"> • Sampling should focus on small retailers; distributors/ transporters; importers, cash carry and wholesale businesses. Do not sample at supermarkets; • Sampling focused on imported products – where issues were identified (see information in sampling rationale column). Do not sample product of UK origin; • Sampling should focus on single nut products, such as pistachios, almonds, brazil nuts, hazelnuts, peanuts. Do not sample nut mixes or fruit & nut mixes.
11	Raw and cooked cured meat products	Retailers and butchers	Nitrates/nitrites	Public concerns and media coverage regarding the use of preservatives in processed meat	<ul style="list-style-type: none"> • Sampling should focus on butchers, retailers and suppliers to the public sector; • Sampling should target processed, cured ham, gammon and bacon.
AUTHENTICITY & ALLERGENS					
12	Saffron	Retailers Distributors/ Transporters Importers/ Exporters	Adulteration	Issues with saffron adulteration identified by horizon scanning activities	<ul style="list-style-type: none"> • Sampling should focus on distributors, importer/exporters and cash carry and wholesale businesses
13	Vegan sandwiches and cakes	Retail and catering	Milk proteins (casein)	To address existing gap in evidence. To assess whether allergens are actively managed to prevent cross-contamination.	<ul style="list-style-type: none"> • All size retailers and caterers; • Sampling should focus on vegan or dairy free products; • Capture any information provided to consumer are point of sale on SFSD (UKFSS).
14	Nut-free meals	Catering	Presence of nuts (focusing on peanuts, almonds and cahsews)	To monitor whether businesses understand requirements of consumers with allergies and whether allergens are actively	<ul style="list-style-type: none"> • Sampling at catering establishments should focus on Indian and Chinese styles meals, focused on main meal component, e.g. curry.

				managed to prevent cross-contamination.	<ul style="list-style-type: none"> • Sampling officers should request a nut free meal; • Please keep record of how many premises were unable to provide a nut-free meal and feedback to PA laboratory. This data will be collated at national level
15	Low-cost meat preparation and meat products	Catering	Substitution	To address existing gap in evidence.	<ul style="list-style-type: none"> • Sampling should focus on small, independent caterers, including mobile vendors; • Sampling focused on low cost, value or economy type meat preparations and products (such as burgers, meatballs, lasagne, etc.) where species are declared on menus, boards, labels, etc. Capture this information on SFSD (UKFSS). Do not sample doner kebabs, etc. • Testing to include horse speciation.