

OFFICIAL

Minute

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For further information please email the SFELC Mailbox SFELC@fss.scot



Scottish Food Enforcement Liaison Committee Minute

Microsoft Teams
07 October 2022 10:30 – 13:30

Attendees	
Andy Morrison – The Chair	Paul Bradley - Honorary Secretary
Tanja Low - Secretariat	
Andrea Carson - North of Scotland Food Liaison Group	Cat Hay - Food and Drink Federation Scotland
Constance Barelle - Food Standards Scotland	Darryl Thomson - British Hospitality Association
Elaine Anderson - Food Standards Scotland	Emma McGeough - Food Standards Scotland
Gordon King - Scottish Craft Butchers	Helen Henderson - East of Scotland Food Liaison Group
Jane Couper – Food Standards Sub-Committee Chair	Karen Wardrope - West of Scotland Food Liaison Group and Specialist Cheesemakers Guidance WG Chair
Lorna Murray - Food Standards Scotland	Rachel Mirfattahi - Institute of Food Science and Technology (IFST)
Ross Clark - Food Standards Scotland	Sheena Redmond - REHIS

Apologies	
Bruce McCall - Scottish Craft Butchers	David McGhie - Feedstuffs Sub-committee Chair
David Thomson - Food and Drink Federation Scotland	Iain McCluskey – Lothian & Borders Food Liaison Group
Jane Couper - Chair of Food Standards Sub-committee	Leon Thompson - British Hospitality Association
Ian McWatt - Food Standards Scotland	Julie Hesketh-Laird - Food Standards Scotland
Hamid Gazem - Food Standards Scotland	

Synopsis

Chairman's welcome

- The new REHIS representative for SFELC is Sheena Redmond

Customer Information Scheme, social research by Emma McGeough

- FSS is carrying out research to possibility expand FHIS into a Consumer Information Scheme
- Can any FBOs interested in participating in the research please contact Emma.Mcgeough@fss.scot

FSS Food Crime Risk Profiling Tool by Ross Clark

- A free tool for use by FBOs has been developed to support the food industry through crime prevention to protect businesses and consumers

Rebalancing Proposals by Andrew Morrison

- The food law enforcement demand on Local Authorities are far greater than current resources available
- FSS is proposing work across 3 themes to increase resource, manage demand and increase efficiencies

SFELC Terms of Reference and Office Bearer Elections

- The SFELC Committee ratified a revised SFELC Terms of Reference
- Office Bearer Elections will be held at the December SFELC meeting

The SFELC Executive update

- The implementation and impact of the proposed Retained EU Legislation was discussed in relation to food law and the effect it will have on environmental health
- Arrangements for sharing information on street traders was discussed and the street traders working group will be reconvened

Food Standards Scotland update

- Several FSS board members are due to be stepping down
- The Retained EU Law bill was published a few weeks ago and will come into effect in December 2023
- DFDS have decided to use a private veterinary practice
- A programme for sampling of feed is being developed
- An operating model for imported food and feed controls will come into effect in December 2023

Food Liaison Group

- A smoked salmon short life SFELC Working Group is to be set up

Update by Non-Enforcement Members

- Cost of food report due to be launched
- An online digital platform containing the catering guide will be developed
- IFST published the Food Safety Best Practice Governance Guide for Directors

AOCB

- Defra have a consultation (closing on 23 November) for the fortification of non-wholemeal wheat flour to help reduce the incidences of foetal neural tube defects by adding folic acid ([link](#))

Agenda Items

Item No.	
1	Chairman's welcome
	<p><u>Guest speakers</u></p> <ul style="list-style-type: none"> • Emma McGeough – Customer Information Scheme, social research (Item No. 4.1) • Ross Clark – FSS Food Crime Risk Profiling Tool (Item No. 4.2) • Andrew Morrison – Rebalancing Proposals (Item No. 4.3) • The new REHIS representative for SFELC is Sheena Redmond
2	Minutes & matters arising
	Previous minutes from 10 June 2022 were approved
3	Actions outstanding
	<p>Actions 01.2022, 06.2022, 07.2022 and 08.2022 were closed</p> <p>Actions 10.2021, 17.2021, 03.2022 and 09.2022 remain ongoing</p> <p>Actions 07.2019, 14.2019, 14.2021 and 04.2022 remain on hold</p>
4.1	Customer Information Scheme, social research by Emma McGeough
	<p>The presentation provides an overview of the social science research which is currently being conducted at FSS reviewing the Food Hygiene Information Scheme (FHIS). The research is part of a wider programme of work scoping the possibility of expanding FHIS into a Consumer Information Scheme, and looks at the perceived strengths and weaknesses of FHIS and potential changes. This follows on from work conducted at FSS in 2017 which identified three key areas for further research: mandatory display of FHIS outcome, expansion of the scheme to include food standards, and changes to the scoring system. The social science research is the very initial phase of this programme of work and no changes are currently planned. The research is being conducted in three phases. The first phase comprised of an evidence review, updating the previous review with new literature and expanding it to include evidence from international contexts. The review found that there are evidence gaps for business opinion of mandatory display (while there is much evidence indicating support from consumers), and for the experience of a scheme which includes food hygiene and food standards. There was varied evidence when looking at tiered scoring systems with benefits and weaknesses identified for various different approaches.</p> <p>The consumer research has been commissioned and is currently underway. The contractor conducted ten focus groups with 5-6 participants in each. The findings are being analysed but initial emerging results show that people were strongly in favour of mandatory display, many were on board with inclusion of food standards compliance, and there were mixed responses to tiered scoring but many like the existing two tiered results.</p> <p>The final phase will be a survey with food businesses. This is still in development and intends to reach as many businesses as possible, following up on the gaps in the literature and key points identified in the consumer research.</p>

	<p>The findings from each phase of the research will be collated and written up in an internal report by April 2023, which will inform next steps in this wider programme of work.</p> <p><u>Q&A</u></p> <ul style="list-style-type: none"> • Clarification was made that the Consumer Information Scheme is a research project part of a wider programme of work and that no changes will be made within the near future • The general public have not always been aware of FHIS but they are keen that a mandatory scheme is available • This research programme will not include a section on charging businesses for inspections and certification as the aftermath of the research is how the outcome of inspections are displayed to the public • If any FBO would like to be part of the research, please contact Emma.Mcgeough@fss.scot
4.2	FSS Food Crime Risk Profiling Tool by Ross Clark
	<ul style="list-style-type: none"> • The FSS Food Crime Risk Profiling Tool is there to support the food industry through crime prevention to protect Food Business Operators (FBO) and Consumers. • The central idea is about reducing vulnerability to Food Crime across the supply chain by engaging and working in partnership with the Industry to understand and effectively assess risk. Creating opportunities to increase authenticity, improve resilience and ultimately create competitive advantage. • The risk profile covers four fundamental areas (Strategy, Performance, Organisation, Culture) under which a business will answer a number of statements to develop a risk scoring in relation to how vulnerable they are to food crime • The business will be provided with guidance in relation to those identified areas of risk to support them on what to consider for mitigating and preventing this risk. • The risk profiling tool is currently being trialled by a number of participating businesses and this will further support feedback from partners and industry experts at the start of the process. <p><u>Q&A</u></p> <ul style="list-style-type: none"> • Plan is to go live before December • The tool can be used by any industry sectors and supply chains • Business should use the tool to reassess how their results change after implementing processes to reduce food crime
4.3	Rebalancing Proposals by Andrew Morrison
	<ul style="list-style-type: none"> • The food law enforcement demand on Local Authorities are far greater than current resource available • FSS is proposing work across 3 themes to increase resource, manage demand and increase efficiencies • A programme of engagement with stakeholders is planned across the next few months focussed around the SoCOEHS Congress on 28 October <p><u>Q&A</u></p> <ul style="list-style-type: none"> • FSS are working with The Scottish Government in relation to the environmental health aspect but a wider skill set can be considered especially given their current skills review • The rebalancing proposal is specifically relating to all law related to food, however, there is a potential to expand and assess the prioritisation between

	food law and other environmental health functions. Time recording exercises detailing resource demands are being developed
4.4	SFELC Terms of Reference and Office Bearer Elections
	<ul style="list-style-type: none"> • The main amendments to the revised SFELC Terms of Reference are: <ul style="list-style-type: none"> ○ The addition of an indemnity clause which states that The SFELC Committee is a formal committee under section 12 Food Scotland Act and that it is part of FSS and SFELC post holder are not personally liable for decisions made within SFELC or for documents produced by SFELC ○ The Food Safety, Food Standards and Feed Sub-Committees have been removed and have been replaced by an inspection and intervention Sub-Committee as well as a strategy and collaborative working Sub-Committee, focus to be on food but the remit can include feed when necessary ○ The SFELC Executive is a specific sub-committee of the SFELC committee ○ There is a requirement for the sub-committees and working groups to appoint a co-chair to share the responsibilities ○ The Vice-Chair of SFELC will be The Chair of the SFELC Executive • On agreement by the Committee, Consumer Scotland will be approached to become members of the SFELC Committee. The Terms of Reference will not need to be re-ratified due to this addition • Office Bearer Elections will be held at the December SFELC meeting
5	Intelligence gathering – Consultations, Horizon Scanning and Safe spaces
	<ul style="list-style-type: none"> • Nil
6	The SFELC Executive update
	<ul style="list-style-type: none"> • An update on REHIS students was given • The implementation and impact of the proposed Retained EU Legislation was discussed in relation to food law and the effect it will have on environmental health • Arrangements for sharing information on street traders was discussed and the street traders working group will be reconvened
7	Committee work plan
	<p><u>02 December 2022 – Microsoft Teams</u></p> <ul style="list-style-type: none"> • IFST’s Food Safety Governance for FBOs report (STEPHEN FRENCH, RACHEL WARD and DENIS TREACY) • SAFER (ANDREW MORRISON) • SFELC Office Bearer Elections (HONORARY SECRETARY) • Dates for 2023 SFELC meetings (ALL) <ul style="list-style-type: none"> • The SAFER item will be predominately aimed at the non-enforcement members • Please send in any suggestions for the SFELC Committee work plan to SFELC@fss.scot
8	Food Standards Scotland update
	<ul style="list-style-type: none"> • Several FSS board members are due to be stepping down. Interviews for 4 new members have been held and they will be appointed within the next few months. The new board members will be invited to attend a SFELC meeting • The FSS board meeting had been postponed to end of October due to the passing of The Queen and the morning period

	<ul style="list-style-type: none"> • The Retained EU Law bill was published a few weeks ago and will come into effect in December 2023 • 2 more members of staff have joined the FSS feed team • DFDS have decided to use a private veterinary practice so FSS is no longer providing a service but continue as usual at the Mesguen and O'Toole hubs • A programme for sampling of feed is being developed and it is hoped that some field staff can help to take the samples • Import export's main focus is working with DEFRA, FSA and the Cabinet Office looking at the intended target operating model for imported food and feed controls which will come into effect in December 2023
9	Sub – Committees: including working groups
	<ul style="list-style-type: none"> • Nil
10	Food Liaison Group
	<p><u>Lothian and Borders Food Liaison Group</u></p> <ul style="list-style-type: none"> • Nil <p><u>North of Scotland Food Liaison Group</u></p> <ul style="list-style-type: none"> • Nil <p><u>West of Scotland Food Liaison Group</u></p> <ul style="list-style-type: none"> • There have been 2 meetings since the June SFELC meeting • A request for guidance on cold smoked salmon. A short life SFELC Working Group is to be set up to address this • Sampling surveys on smoked salmon and products containing mayonnaise, single use plastics are being considered <p><u>East of Scotland Food Liaison Group</u></p> <ul style="list-style-type: none"> • Nil
11	Update by Non-Enforcement Members
	<p><u>Food and Drink Federation</u></p> <ul style="list-style-type: none"> • Cost of food report due to be launched within the next few weeks <p><u>UK Hospitality</u></p> <ul style="list-style-type: none"> • Thanks was given to SFELC for submitting their response to the Industry Guide to Good Hygiene Practice: Catering Guide consultation and feedback was given • An online digital platform containing the catering guide will be developed, which is to include Scottish differentiations on temperature control and training <p><u>Scottish Craft Butchers</u></p> <ul style="list-style-type: none"> • Thanks was given to Loma Murray for her assistance in clarifying the need for approval status • A request for communication was made for the shelf life on vacuum packed cooked meats relating to <i>Listeria</i> and <i>Clostridium botulinum</i> • A request was made to remind EHOs while inspecting premises to be mindful of the current cost of living crisis when giving advice on none essential amendments <p><u>IFST</u></p> <ul style="list-style-type: none"> • The current Chief Executive of IFST is leaving on 11 October, the new Chief Executive will be Tim McLachlan

	<ul style="list-style-type: none"> • IFST published the Food Safety Best Practice Governance Guide for Directors • A lecture on “does personalised nutrition have a future” will be presented on 11 October in London • A conference on 27 April at Cardiff Metropolitan University will explore “The challenges faced by professionals working in the food sector in navigating food security in environment and health and nutrition”
12	AOCB
	<ul style="list-style-type: none"> • Defra have a consultation (closing on 23 November) for the fortification of non-wholemeal wheat flour to help reduce the incidences of foetal neural tube defects by adding folic acid (link)
13	Review of Action Points
	<ul style="list-style-type: none"> • Action 10.2022 – Secretariat to send Gordon King’s and Darryl Thomson’s contact details onto Emma McGeough to seek business participation in the Customer Information Scheme, social research • Action 11.2022 - Secretariat to send Ross Clark’s contact details to Cat Hay for her to forward onto the FDF’s coms team • Action 12.2022 – Lora Murray to speak to Ross Clark regarding the risk profiling tool in relation to feed • Action 13.2022 - Secretariat to add the risk profiling tool to the SFELC work plan and to invite Ross Clark to give an update once the tool is live • Action 14.2022 - Rachel Mirfattahi to send the contact details of the Scottish Government colleague in relation to the skills review to the SFELC mailbox and Secretariat to forward onto Andy Morrison • Action 15.2022 – The Chair to set up a meeting with Cat Hay to discuss environmental health resource demands in relation to items containing high fat, salt and sugar content • Action 16.2022 – Darry Thomson to arrange a meeting with Chris Seyfried via Andy Morrison for advice on how the online digital industry guide to good hygiene practice: catering guide can include Scottish elements • Action 17.2022 – Food Liaison Group Chairs to raise at Liaison Groups the potential to include or provide advance copy of any advisory information being sent to the butcher sector. This can assist with dissemination and help address queries received by the association • Action 18.2022 – Once the report is complete, Cat Hay to send the cost of food report to the SFELC mail box and Secretariat to circulate to the Committee • Action 19.2022 - Lorna Murray to send the Defra link on the folic acid fortification of non-wholemeal wheat flour consultation to the SFELC mailbox and Secretariat to circulate to the Committee • Matter of Record 4.2022 – The SFELC Committee ratifies the revised SFELC Terms of Reference