

OFFICIAL

Minute

Version 1 07.02.24

For further information please email the SFELC Mailbox [SFELC@fss.scot](mailto:SFELC@fss.scot)



## Scottish Food Enforcement Liaison Committee Minute

Microsoft Teams  
08 March 2024 10:00 – 13:00

Attendees	
Paul Birkin - Chair	Lorna McCoull - Co Vice-Chair
Andrew Morrison - Co Vice-Chair	Paul Bradley - Honorary Secretary
Tanja Low - Secretariat	
Alban Denton - FSS Board Deputy Chair	Amber Souter - Food Standards Scotland
Andrea Carson - North of Scotland Food Liaison Group	Angela Kell - Public Health Scotland
Bill Strachan – Aberdeen City Council	Bruce McCall - Scottish Craft Butchers
Cat Hay – Food and Drink Federation	Chris Seyfried - Food Standards Scotland
Craig McClue - Consumer Scotland	Hana Ahmed - Aberdeen City Council
Gordon King - Scottish Craft Butchers	Helen Henderson - East of Scotland Food Liaison Group Chair
Izzy Childs – Lothian and Borders Food Liaison Group Chair	Jane Couper - Public Analyst
Jane White - Public Analyst	Karen Wardrope - West of Scotland Food Liaison Group Chair
Kasia Kazimierczak - Food Standards Scotland	Kelly White - Food Standards Scotland
Kirsty McGuigan - Strategy and Collaborative Working Sub-Committee Chair	Lorna Murray - Food Standards Scotland
Lynne Bissett - Food Inspection and Intervention Sub-committee Chair	Nikki Anderson - Food Standards Scotland
Sheena Redmond - REHIS	Sophie Yule - Food Standards Scotland

Apologies	
Andy MacLeod - Specialist Knowledge for SFELC	Brian Lawrie – Society of Chief Officers of Environmental Health in Scotland
Devina Sankhla - British Retail Consortium	Eva Brahim - Consumer Scotland
Hazel Stevenson - COSLA	Rachel Mirfattahi - Institute of Food Science and Technology (IFST)
Tracey Reilly - Consumer Scotland	

## Synopsis

### [5.1 The LA Food Sampling Annual Report 2022/23 by Kelly White](#)

The presentation summarised the data from the annual food sampling report 2022/23. Key findings of the report were presented including the generally low level of pathogen failures.

### [5.2 Eating Out, Eating Well Framework & Children's Code of Practice by Angela Kell](#)

Public Health Scotland and Food Standards Scotland have developed a new Eating Out, Eating Well Framework and a children's code of practice.

### [5.3 Food Standards Guidance – Butchers by Chris Seyfried and Amber Souter](#)

The Butchers Food Standards Guidance was presented as it's very nearly ready to be published. SFELC suggested adding an example label detailing prepacked frozen best before dates which will be added and then this guidance will be published online.

### [5.4 Being a FSS Board Deputy Chair by Alban Denton](#)

Mr Denton outlined his career background and roles with FSS. Mr Denton has performed a number of commercial, operational and leadership roles. He joined FSS several years ago where he felt able to contribute to its key aims by utilising his operational and leadership experiences.

## Agenda Items

Item No.	
<b>1</b>	<b>Chairman's welcome</b>
	<p><u>Guest speakers</u></p> <ul style="list-style-type: none"> <li>Kelly White from FSS presenting on the LA Food Sampling Annual Report 2022/23 (<a href="#">Item No. 5.1</a>)</li> <li>Angela Kell from Public Health Scotland presenting on the Eating Out, Eating Well Framework &amp; Children's Code of Practice (<a href="#">Item No. 5.2</a>)</li> <li>Chris Seyfried and Amber Souter from FSS presenting on the Food Standards Guidance – Butchers (<a href="#">Item 5.3</a>)</li> <li>Alban Denton presenting on being a FSS Board Deputy Chair (<a href="#">Item 5.4</a>)</li> </ul> <p><u>Guests</u></p> <ul style="list-style-type: none"> <li>Kasia Kazimierczak from FSS supporting Kelly White with her presentation on the LA Food Sampling Annual Report 2022/23</li> <li>Nikki Anderson from FSS supporting Angela Kell presenting the Eating Out, Eating Well Framework &amp; Children's Code of Practice</li> </ul> <p><u>Observers</u></p> <ul style="list-style-type: none"> <li>Hana Ahmed from Aberdeen City council – Trainee</li> <li>Bill Strachan from Aberdeen City council – Trainee</li> </ul> <p><u>Substitutes</u></p> <ul style="list-style-type: none"> <li>Craig McClue from Consumer Scotland - Substitute for Eva Brahim</li> </ul>
<b>2</b>	<b>Declaration of potential conflict of interest</b>
	None
<b>3</b>	<b>Minutes &amp; matters arising</b>
	Previous minutes from 08 December 2023 were approved.
<b>4</b>	<b>Actions outstanding</b>
	<p>Actions 13.2023, 16.2023, 17.2023 and 18.2023 were closed</p> <p>Actions 10.2021, 14.2023 and 15.2023 remain ongoing</p> <p>Actions 07.2019, 14.2021, 04.2022, 22.2022 and 23.2022 remain on hold</p>
<b>5.1</b>	<b>The LA Food Sampling Annual Report 2022/23 by Kelly White</b>
	<p>The presentation summarised the data from the annual food sampling report 2022/23. This included a presentation of the LA sampling and FSS sampling priorities. Sampling continues to increase in most area, post Covid-19 pandemic. Key findings of the report were presented including the generally low level of pathogen failures. Areas highlighted for continued messaging were the risk of unpasteurised cheese and the difference between free from labelling and vegan. The presentation also showed the need for increased messaging to businesses on labelling requirements for new "health drinks" such as Kombucha. Several issues around allergens were found including failure of gluten free products in restaurants,</p>

	<p>and failures in PPDS labelling. There also continues to be substitution failures in takeaway meals, and mince based products at retail and in restaurants.</p> <p><u>Question, Answers &amp; Observations</u></p> <p>Craft Butchers would like to be kept in the loop with important messages in which they can include in their newsletter and circulate to members.</p> <p>Presentation slides can be found on the SFELC KHub page (<a href="#">link</a>) as well as on the SFELC Open KHub page (<a href="#">link</a>)</p>
<b>5.2</b>	<p><b>Eating Out, Eating Well Framework &amp; Children's Code of Practice by Angela Kell</b></p> <p>Public Health Scotland and Food Standards Scotland have developed a new Eating Out, Eating Well Framework. We have also developed a children's code of practice. Food outlets across the country will be offered sector specific guidance and support. The framework is currently in the pilot stage with 51 businesses which will run until the end of August.</p> <p><u>Question, Answers &amp; Observations</u></p> <ul style="list-style-type: none"> <li>- Should a business contact Environmental Health for a pass before contacting Public Health Scotland? Previously used FHIS pass from FSS website.</li> </ul> <p>With pilot, Public Health Scotland looked to see if the business had a pass and if they did they accepted them onto the pilot. Moving forward, there will be the need to have system set up with a specific process to check environmental health and have a specific contact within each LA.</p> <p>Public Health Scotland can't share business details involved in the pilot but in the future there will be a declaration included so this information can be shared.</p> <p>Presentation slides can be found on the SFELC KHub page (<a href="#">link</a>) as well as on the SFELC Open KHub page (<a href="#">link</a>)</p>
<b>5.3</b>	<p><b>Food Standards Guidance – Butchers by Chris Seyfried and Amber Souter</b></p> <p>The Butchers Food Standards Guidance was drafted by SFELC and FSS colleagues in previous years. It has recently been reviewed and issued to LAs and the Scottish Craft Butchers for comment. FSS have received all comments, made further changes where required, and are now in a position to publish the guidance. SFELC suggested adding an example label detailing prepacked frozen best before dates.</p> <p>FSS shall add this to the document and circulate to Gordon King, Bruce McCall and Paul Birkin before publishing on both the FSS website and the SFELC Knowledge Hub.</p> <p><u>Question, Answers &amp; Observations</u></p> <p>This final change with an addition of an example frozen label will be made soon as possible and then it will be published. There will no changes to the content.</p> <p>The document has now been ratified.</p>

<b>5.4</b>	<b>Being a FSS Board Deputy Chair by Alban Denton</b>
	<p>Mr Denton - Deputy chair of Food Standards Scotland (FSS) joined the meeting and expressed his thanks to the Chair and attendees for the invitation to outline his career background and roles with FSS. Mr Denton outlined that he has had a lengthy career predominately within the Scottish Food and Agri business sector where he has performed a number of commercial, operational and leadership roles. He now operates as a Non-Executive Director (NED) within high growth predominantly family owned businesses operating within the UK and internationally. He joined FSS several years ago where he felt able to contribute to its key aims (Food safety, security and the diet and nutrition of the Scottish nation) by utilising his operational and leadership experiences. He hopes to ensure the principles of transparency, use of science and fact in decision making and improving influence through positive advocacy and ambassadorship are used to improve the performance of and influence of FSS within government decision making.</p> <p>Presentation slides can be found on the SFELC KHub page (<a href="#">link</a>) as well as on the SFELC Open KHub page (<a href="#">link</a>)</p>
<b>6</b>	<b>Intelligence gathering – Consultations, Horizon Scanning and Safe spaces</b>
	<ul style="list-style-type: none"> <li>If anyone can suggest any speakers for future meetings please email SFELC mailbox.</li> </ul>
<b>7</b>	<b>The SFELC Executive update</b>
	<p><b><u>The SFELC Executive Workplan</u></b></p> <p><u>02 May 2024 – Microsoft Teams</u></p> <ul style="list-style-type: none"> <li>CBD Oil / Extract from Police Scotland</li> </ul>
<b>8</b>	<b>Committee work plan</b>
	<p><b><u>Main SFELC Committee Workplan</u></b></p> <p><u>07 June 2024 – Microsoft Teams</u></p> <ul style="list-style-type: none"> <li>FSS Board Member – Christina Bichan</li> <li>CBD guidance for Local Authorities</li> </ul> <p><u>06 September 2024 – Microsoft Teams</u></p> <ul style="list-style-type: none"> <li>FSS Board Member – Aileen Brown</li> </ul> <p><u>06 December 2024 – Microsoft Teams or In Person</u></p> <ul style="list-style-type: none"> <li>FSS Board Member – Kate Richards</li> <li>Please send in any suggestions for the SFELC Committee work plan to <a href="mailto:SFELC@fss.scot">SFELC@fss.scot</a></li> </ul>
<b>9</b>	<b>Food Standards Scotland Update</b>
	<ul style="list-style-type: none"> <li>SG are consulting on proposed regulations to restrict the promotion of food and drink high in sugar, fat and salt. 12 week consultation which ends 21 May. Provides stakeholders the opportunity to comment. Diet and Nutrition Working Group are drafting a response on behalf of SFELC which will need ratified by</li> </ul>

	<p>the SFELC Executive due to the response deadline which is before the next committee meeting.</p> <ul style="list-style-type: none"> <li>• Scottish National Heritage are consulting on deer management which include proposals on venison dealers licenses which may impact butcher sector.</li> <li>• FSS recently published guidance on outbreak of foodborne disease which has been circulated to LAS and is on FSS website.</li> <li>• FSS have received some reports of scammers contacting businesses following inspections and suggesting they're collecting fines for contraventions identified during the inspection. Businesses advised to report if these scammers contact them.</li> <li>• Flat budget accommodate pay rises for this year and next year. This is likely to impact on overall headcount and therefore restrict some of the work we can do.</li> <li>• Exports – Inward missions from EU looking at milk and dairy, poultry and edible casings, Canada coming to look at meat, Mexico look at pork, offal and edible co-products, Brazil look at milk and dairy.</li> <li>• Imports checks from EU into GB came into force and further checks as of April with relevant ID checks.</li> <li>• FLRS social science study into scheme is still ongoing. Making contact with representatives to see how this has moved in last few years.</li> </ul>
<b>10</b>	<b>SAFER Update</b>
	<ul style="list-style-type: none"> <li>• Continuing preparations in partnership with COSLA for risk summit which is due to take place on 3<sup>rd</sup> April.</li> <li>• A submission was provided to the DFM outlining the risks associated with food law delivery &amp; LA pressures, and proposals linked to SAFER and how to mitigate this issue. Number of meetings have taken place with other Ministers who have portfolio interest in this area. Andy and Lorna are currently preparing further briefing for DFM and her officials.</li> <li>• There is continuous engagement with FSA colleagues regarding 'achieving better compliance', FSA are considering pushing forward enterprise level regulations and they will have a paper for their June board.</li> <li>• There has been positive engagement recently with Shield Safety which is continuing to consider a framework to work against.</li> <li>• Jacqui Angus has been working updating the code of practice to ensure legal references are correct and that it is fit for purpose, this is currently ongoing with a view for consultation to be out in summer. Grainne is looking at the potential for improved code of practice.</li> <li>• Andy is taking forward work on the modern apprentice with Fife.</li> <li>• Positive meeting was had with REHIS in development of the competency framework.</li> </ul>
<b>11</b>	<b>Sub-Committee Chair Updates</b>
	Membership and Workplans for the various current Working Groups / Task Groups are being evaluated.
<b>12</b>	<b>Food Liaison Group Chair Updates</b>
	<p><u>Lothian and Borders Food Liaison Group</u></p> <ul style="list-style-type: none"> <li>• Nil</li> </ul> <p><u>North of Scotland Food Liaison Group</u></p> <ul style="list-style-type: none"> <li>• Nil</li> </ul> <p><u>West of Scotland Food Liaison Group</u></p>

	<ul style="list-style-type: none"> <li>Most of last meeting was BAU. There was a presentation from a police officer in relation to CBD who highlighted there is potentially new legislation in the pipeline regarding THC levels.</li> </ul> <p><u>East of Scotland Food Liaison Group</u></p> <ul style="list-style-type: none"> <li>Nil</li> </ul> <p>Minutes for the Food Liaison Group meetings can be found on the SFELC KHub page (<a href="#">link</a>) as well as on the SFELC Open KHub page (<a href="#">link</a>)</p>
<b>13</b>	<b>Update by Non-Enforcement Members</b>
	<ul style="list-style-type: none"> <li>A Scottish Craft Butchers board meeting was held; the list highlighting key areas for helping train officers sent from Helen was considered helpful and well received. A request for volunteers will go out for this.</li> <li>Gordon and Bruce are having a conversation with IFF research regarding the food law rating scheme.</li> <li>Discussion to be had offline regarding delays in communication following unanswered emails.</li> <li>Jenny introduced herself to the committee as a consultant in public health medicine with NHS Highland and is representing the Scottish health protection consultant group. 'Slushed ice drink hospitalisations speaker' to be added to workplan.</li> </ul>
<b>14</b>	<b>AOCB</b>
	<ul style="list-style-type: none"> <li>Nil</li> </ul>
<b>15</b>	<b>Review of Action Points</b>
	<ul style="list-style-type: none"> <li>Secretariat to add eat out eating well and children code of practise to SFELC work plan to present workplan once pilot completed for the June meeting.</li> <li>Committee revised Food Standards Guidance for Butchers Guidance subject to one minor change which will be ratified by email and then published.</li> <li>Add 'slushed ice drink hospitalisations speaker' to workplan.</li> <li>Chair to draft an article for the Scottish Craft Butchers on the Food Standards Guidance.</li> <li>Chair been asked to speak at the REHIS Food Update in June.</li> </ul>
<b>16</b>	<b>Meeting Dates</b>
	<p><b>Date of next meeting:</b> 07 June 2024</p> <p><b>Venue:</b> Microsoft Teams</p> <p><b>Then:</b> 06 September 2024 – MS Teams 06 December 2024 – Face to Face or MS Teams</p>