

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
04 February 2022 10:30 – 13:30

Attendees	
Andy Morrison – The Chair	Paul Bradley - Honorary Secretary
Tanja Low - Secretariat	
Abigail Purkis - Food Standards Scotland	Andrea Carson - North of Scotland Food Liaison Group
Andy MacLeod - OCV Methods & Techniques WG and Seafood Official Control WG	David McGhie - SCOTSS Lead Feeds Officer and Feedstuffs Sub-Committee Chair
David Thomson - Food and Drink Federation Scotland	George Raptis - Queen Elizabeth University Hospital
Gordon King - Scottish Craft Butchers	Grainne Gilson Smith - Food Standards Scotland
Hamid Gazem - Food Standards Scotland	Helen Henderson - East of Scotland Food Liaison Group
Ian McWatt - Food Standards Scotland	Jane White - Association of Public Analysts in Scotland and Sampling and Surveillance Working Group Chair
Julie Hesketh-Laird - Food Standards Scotland	Karen Wardrope - West of Scotland Food Liaison Group and Specialist Cheesemakers Guidance WG Chair
Lorna Murray - Food Standards Scotland	Phoebe Williams - Food Standards Scotland
Rachel Mirfattahi - Institute of Food Science and Technology (IFST)	Rebecca Totterdell - University of Glasgow
William Hamilton – Food Standards Scotland	

Apologies	
Cat Hay - Food and Drink Federation Scotland	Penny Middleton – National Farmers Union Scotland

Synopsis

Chairman's welcome

- The Chair held a minutes silence for Martin Keeley

Allergens in primary schools

- 70% of schools had children enrolled at risk of anaphylaxis with a prescribed adrenaline autoinjector (AAI), just 12% had an allergy management policy that included food handling across the school
- Allergen labelling and cross contamination measures are lacking from schools
- Schools seemed to have a false sense of preparedness
- 1 in 4 of the first allergy reactions occurs within schools
- A new streamlined guidance document is being developed
- Awareness for guardians and schools is the key element for improvement

Feed Update

- From 1st April 2021, competence for feed law functions moved from LAs to FSS
- There may be scope for incorporating electronic devices as used by the Feed team to Food

Craft Skills Scotland training company

- Craft Skills Scotland are a training provider in the food industry in Scotland covering the retail, wholesale, and service sectors
- Craft Skills Scotland are dedicated to training young adults in butchery skills
- A "Meat Managers Hygiene and HACCP" course is available privately
- A video of the 2019 Butchers Wars is available [here](#)

SFELC Office Bearer Elections

- Elections are to be postponed until the Terms of Reference are in place
- All Office Bearer post holders are to remain in post until the elections
- The SFELC Vice-Chair post remains vacant

Food Standards Scotland update

- FSS has been working with FSA to develop an online training module for import controls
- FSS are involved with approving BCP applications
- A commercial kit for evaluating marine gastropods is now available and a validated method is being developed
- A rebalancing project relating to Local Authorities is underway
- Heather Kelman will be the new Board Chair of FSS in April
- Lindsay Matthew has taken a position with FSS's Audit team

Agenda Items

Item No.	
1	Chairman's welcome
	<ul style="list-style-type: none"> The Chair held a minutes silence for Martin Keeley <p><u>Guest speakers</u></p> <ul style="list-style-type: none"> George Raptis & Rebecca Totterdell – Allergens in primary schools (Item No. 4.1) Hamid Gazem – Feed Update (Item No. 4.2) Gordon King - Craft Skills Scotland training company (Item No. 4.3)
2	Minutes & matters arising
	Previous minutes from 03 December 2021 were approved
3	Actions outstanding
	<p>Actions 15.2021, 18.2021 and 23.2021 were closed</p> <p>Action 07.2021, 10.2021, 14.2021 and 17.2021 remains ongoing</p> <p>Actions 07.2019 and 14.2019 remains on hold</p>
4.1	Allergens in primary schools by George Raptis & Rebecca Totterdell
	<p>Food allergy is a serious public health problem particularly since anaphylaxis fatalities have occurred at school. In addition, children living at risk of anaphylaxis may be missed from the Getting It Right For Every Child Framework (GIRFEC) in schools where allergy awareness is lacking. The goal of the 'School Allergy Care Project' is to create safe and inclusive environments for children with food allergy. In order to gain an understanding of the current allergy practices in schools, a cross sectional survey was distributed to Head Teachers across the west of Scotland. A scoring system was developed to categorise schools by their preparedness level for anaphylaxis, based on UK statutory guidance. It was found that although 70% of schools had children enrolled at risk of anaphylaxis with a prescribed adrenaline autoinjector (AAI), just 12% had an allergy management policy that included food handling across the school. Allergen labelling and cross contamination measures were also lacking from schools. Schools seemed to have a false sense of preparedness, rating this highly while the scoring system identified just 5% of schools as 'equipped and ready' (scoring >75%). The majority of schools fell into the 'improvements required' (scoring 25-50%) or 'transitional' (scoring 50-75%) preparedness categories. Overall, the survey described an inconsistent level of food allergy care across the region. Going forward, there is a need to embed allergy</p>

	<p>awareness across all schools and strategies to improve communication between school catering and education sectors are required.</p> <p>The next step for the School Allergy Care Project is to build allergy friendly schools across West of Scotland via a comprehensive, interactive training package.</p> <p><u>Q&A</u></p> <ul style="list-style-type: none"> • 1 in 4 of the first allergy reactions occurs within schools • There has been an increase in enquires from the public to FSS since the project has begun but awareness still needs to be increased • The current guidance is overcomplicated and a new streamlined document is being developed • Some schools are asking parents to sign a document stating that the school does not have responsibility for traces of cross contamination. Awareness relating to this issue needs to be addressed
4.2	Feed Update by Hamid Gazem
	<p>Prior to 1st April 2021, Scottish local authorities (LAs) carried out official controls to make sure feed businesses in their area were complying with feed law. Food Standards Scotland only had administrative functions in relation to feed.</p> <p>FSS identified a range of potential risks of not making any changes to the model, as well as the potential impact of implementing a new delivery model.</p> <p>The new model transferred competence for feed law functions from LAs to FSS. LAs or other qualifying third parties would deliver functions on behalf of FSS under a Delegated Service Level Agreement (DSLA) through a funding model for the work delivered.</p> <p>FSS consulted with local authorities and industry stakeholders and there was support for this new delegation model, which would help maintain the skills and knowledge of local authority officers and maintain the benefits of local knowledge.</p> <p>On 1 April 2021 and under the Feed (Transfer of Functions) (Miscellaneous Amendments) (Scotland) Regulations 2020, FSS became the Competent Authority and took on formal responsibility for making sure feed businesses comply with laws aiming to ensure that feed for animals is safe .</p> <p>Many LAs that had capacity to deliver considered the new model and entered into an agreement with FSS to deliver feed official controls under an agreed DSLA. In the areas where LAs did not take up delivery of official controls under the new model, FSS would deliver that function or a neighbouring LA taking that function on as part of their overall DSLA.</p> <p>In Scotland there are approximately 17000 registered and approved feed businesses.</p> <p>Depending on the feed related activity, there is a legal requirement for feed related businesses to be either registered or approved by FSS to be able to carry out their activity.</p> <p>Under DSLA agreements with FSS, 15 LAs provide feed official controls to 22 LA areas and the remaining areas covered by FSS.</p>

	<p>There is also an agreement with 4 agricultural analysts in Scotland to provide animal feed analytical services to FSS.</p> <p>Information on official control delivery and enforcement of feed: Official control delivery and enforcement of feed Food Standards Scotland</p> <p><u>Q&A</u></p> <ul style="list-style-type: none"> • There has been an increase in feed business registrations • The public analysis are also agricultural analysts • There may be scope for incorporating electronic devices as used by the Feed team to Food
4.3	Craft Skills Scotland training company by Gordon King
	<p>Craft Skills Scotland are a training provider in the food industry in Scotland covering the retail, wholesale, and service sectors. We deliver Modern Apprenticeships not only on the meat industry but in other food and drink sectors. Previously known as Scottish Meat Training, it was decided in 2019 to change the company name to reflect the delivery of modern apprenticeships in the non-meat sectors such as food service, brewing and distilling.</p> <p>We have a team of 6 training assessors who deliver the qualifications to over 300 apprentices across Scotland. The courses are funded by Skills Development Scotland. We also deliver, privately the “Meat Managers Hygiene and HACCP” course. Details of which were sent out to the group</p> <p><u>Q&A</u></p> <ul style="list-style-type: none"> • A video of the 2019 Butchers Wars is available here
4.4	SFELC Office Bearer Elections
	<ul style="list-style-type: none"> • The review of the Terms of Reference is still ongoing as the indemnity clause is being reviewed by FSS lawyers • Elections are to be postponed until the Terms of Reference are in place, which are to be ratified by email • All Office Bearer post holders are to remain in post until the elections • The SFELC Vice-Chair post remains vacant until a new Vice-Chair is appointed
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"> • Issues involving CBD Oil / Extracts was discussed
7	Committee work plan
	<p><u>22 April 2022 – Microsoft Teams</u></p> <ul style="list-style-type: none"> • Review of restart service planning (MARION MCARTHUR, TONY SYKES, BILLY HAMILTON + JACQUIE SUTTON) • Research programme of work (JACQUI MCELHINEY) • SFELC Terms of Reference and Elections (PAUL BRADLEY) • Frequency of SFELC meetings (THE CHAIR) • It is the hope that the June SFELC meeting can be held face-to-face

	<ul style="list-style-type: none"> 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"> Work is being carried out on Import Controls and FSS has been working with FSA to develop an online training module for import controls FSS are involved with approving BCP applications A survey on chemical contaminants in fish was carried out in December. Results were fine A validated method for evaluating marine gastropods biotoxins is being developed. A commercial kit is now available A rebalancing project relating to Local Authorities is underway Heather Kelman will be the new Board Chair of FSS in April Lindsay Matthew has taken a position with FSS's Audit team
9	Sub – Committees: including working groups
	<u>Methods and Techniques Working Group</u> <ul style="list-style-type: none"> Met in December and REHIS accreditation and OCV for food standards were discussed <u>Feeding Stuffs Subcommittee</u> <ul style="list-style-type: none"> BCP is a concern relating to feed
10	Food Liaison Group
	<u>Lothian and Borders Food Liaison Group</u> <ul style="list-style-type: none"> Nil <u>North of Scotland Food Liaison Group</u> <ul style="list-style-type: none"> Nil <u>West of Scotland Food Liaison Group</u> <ul style="list-style-type: none"> Nil <u>East of Scotland Food Liaison Group</u> <ul style="list-style-type: none"> Nil
11	Update by Non-Enforcement Members
	<u>Scottish Craft Butchers</u> <ul style="list-style-type: none"> A video relating to reusable containers is available here. There is concern about food safety relating to the cleanliness of the container
12	AOCB
	<ul style="list-style-type: none"> OCV training is underway OCV methodology has been used within courts relating to food control management systems
13	Review of Action Points
	<ul style="list-style-type: none"> Action 01.2022 – The Chair to progress action 07.2021 and to decide how best to take feed forward to be a part of SFELC Action 02.2022 – Gordon King to send Meat Managers course information to Secretariat for circulation to the Committee Action 03.2022 – Gordon King to investigate the reusable container video and to send a link to Secretariat for circulation to the Committee

	<ul style="list-style-type: none"> • Action 04.2022 – Andy MacLeod to send court reports relating to OCV to Secretariat for circulation to the Committee • Action 05.2022 – Secretariat to move 03 June 2022 SFELC meeting to 10 June due to The Queen's Platinum Jubilee Public Holiday • Matter of Record 01.2022 - The Committee recognises the tragic death of Martin Keeley; A keen member of SFELC and friend. He will be hugely missed on both a professional and personal level by all on the Committee • Matter of Record 02.2022 - Office Bearers to remain in post until elections
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