

Scottish Food Enforcement Liaison Committee minute

Friday 08 December 2017: 10:00 for 10:30

Venue: [Apex hotel Dundee](#), 1 West Victoria Dock Road, Dundee DD1 3JP. Tel: 01382 202404 or 07881 281 206.

Members present

William Hamilton (Chair)	Scottish Food Enforcement Liaison Committee
Catherine Ferro (Secretariat)	Scottish Food Enforcement Liaison Committee
Paul Bradley (PBradley)	SFELC Honorary Secretary
Lorna Murray (LMurray)	Food Standards Scotland
Grainne Gilson (GGilson)	Food Standards Scotland
Eilidh Paton (EPaton)	Diet Nutrition and Health WG Chair
Helen Henderson (HHenderson)	East of Scotland Food Liaison Group Chair
Ian McWatt (IMcWatt)	Food Standards Scotland
Lindsay Matthew (LMatthew)	SFELC Vice Chair & Convention of Scottish Local Authorities
Martin Keeley	Royal Environment Health Institute of Scotland
Derek Oliver (DOliver)	Society of Chief Officers of Environmental Health in Scotland
Louise Riley (LRiley)	Nutrition Masters Student - speaker
Rhona Duff (RDuff)	Nutrition Masters Student - speaker
Kasia Kazimierczak (KKazimierczak)	Food Standards Scotland
Gillian Campbell (GCampbell)	Food Standards Scotland
Rachel Mirfatahi (RMirfatahi)	Institute of Food Science and Technology
Andrea Carson (ACarson)	North of Scotland Food Liaison Group Chair
Carrie Ruxton (CRuxton)	Food Standards Scotland Board Member (observer)
Jane Couper (JCouper)	Food Standards Subcommittee Chair
Jane White (JWhite)	Association of Public Analysts
Douglas Scott (DScott)	Scottish Federation of Meat Traders Association
Josie Murray (JMurray)	NHS Scotland
Andy Paterson (APaterson)	Scottish Government
Kristoffer Boesen (KBoesen)	Knowledge Hub, Scottish Improvement Service
Joe Harkin (JHarkin)	West of Scotland Food Liaison Group Chair

1. Chairman's welcome and apologies for absence

The Chair opened the meeting by welcoming the Committee, speakers and guests to the December 2017 Scottish Food Enforcement Liaison Committee (SFELC) meeting in Dundee and that it was good to see a full room.

Chair ran through the house keeping arrangements and advised the meeting would be recorded only to aid the writing of an accurate minute.

He welcomed speakers; Eilidh Paton and Grainne Gilson to present under item 4.1, on the SFELC Diet Nutrition and Health Working Group; Josie Murray item 4.2, a specialist

registrar with NHS Scotland; Rhona Duff and Louise Riley under item 4.3 to speak on their Masters research findings “Assessment of the food environment in and around East Lothian secondary schools”. Kristoffer Boesen and Kasia Kazimierczak, invited to speak on the Knowledge Hub system and UKFSS respectively. Furthermore Gillian Campbell an observer from FSS Nutrition science and policy team and Carrie Ruxton would be attending as an observer of SFELC today due to arrive at 1130.

Apologies were recorded for; Andy Morrison, Food Safety Subcommittee; Craig Smith, LBFLG Chair; Lindsay Macdonald, NFUS; Maureen McLarty, Feed Subcommittee Chair; Neil Purdom, FDF Scotland; Scott Anderson Scottish Bakers;

2. Minutes and matters arising

The Chair advised that the draft minutes of the meeting held in Aberdeen on 06 October 2017 had been circulated, and proposed that the Committee go through the minutes page by page, first for accuracy (A) and then matters arising (MA).

There were neither corrections for accuracy nor any matters arising.

3. Actions outstanding

- Action 21.2017 – June 2017 – Regarding officer authorisations – SOCOEHS rep had put the question to a SOCOEHS meeting week commencing 27 November 2017 where it was discussed - COMPLETED.
- Action 22.2017 – October 2017 – Regarding the SG Regulatory Reform code of practice review, SG team will send questionnaire link to Secretariat to circulate to SFELC individuals for their input – ONGOING.
- Action 28.2017 – October 2017 – Regarding the FSS Code of Practice, Annex 5 review, SFELC Secretariat will circulate the annex 5 project initiation document – ONGOING.
- Action 29.2017 – October 2017 – Regarding the SFMTA document entitled “minimising carryover”, the Food Standards Subcommittee are liaising with SFMTA and amendments to the document have been suggested – ONGOING.

Full details of all actions completed prior to this meeting are available in the separate actions document, “SFELC - Papers – Action Points – date”.

4. Presentations & Current Items

4.1 Outcomes of the MenuCal pilot and Diet Nutrition and Health (DNHWG) working group update.

EPaton began by noting the DNHWG would invite more LAs to join their WG. The group has been running for two (2) years and in that time it has produced a horizon scanning report to determine the appetite the LAs have for carrying out nutrition work. It was concluded there is an interest amongst LAs to do this work; also, the Working Group has piloted MenuCal in 7 LAs.

Their next steps are to; publish the MenuCal pilot report ([link](#)), open the DNHWG Knowledge Hub page to all interested; review the catering advice sheets to make an FSS branded set available all across Scotland; and conduct a portion control project - again asking for more LAs to be involved in the project. The Group's final objective is a larger project aimed at incorporating D&N work into official controls. (It was acknowledged that this would take a considerable length of time.)

GGilson continued with an update on the independent evaluation of the MenuCal pilot. She detailed the methodology and the number of FBOs recruited to the pilot in comparison to those Food Business Operators (FBOs) that input data into the system. The results point to success and positive feedback from FBOs. There was an area noted for improvement around the "My store cupboard" feature. The key promising features of the pilot report are that a good number of businesses did take action to reformulate their products having used MenuCal and that LAs have a very important role in supporting FBOs in using MenuCal.

Following the 2 speakers the following questions were asked;

Q. What has happened since ROI and NI rolled out the MenuCal? ROI are focusing on the allergen side of the tool. NI have launched "CalorieWise" a scheme like FHIS whereby a business will get a sticker to show they are using MenuCal. This will be taken into consideration in the "out of home" strategy.

WHamilton expressed his strongly-held opinion that LA enforcement officers are the right vehicle for conveying nutrition messaging to small businesses. *CRuxton* added it could be worth asking SG for funding to find an academic partner to do one off MenuCal audits at interested businesses in the hope the results would prompt them to reformulate their menus. *EPaton* noted that the roll-out of MenuCal would encourage FBOs to have standard menus which in turn would aid their ability to do their allergen labelling and other interventions.

LMurray added that these tools should not be underestimated, noting that allergy information is a legal requirement and if MenuCal can be used effectively then it could help business compliance. *JMurray* asked whether the FBOs were in areas of deprivation? *GGilson* advised that this was not considered in the pilot. However, this could be reviewed and could be a feature in a future study.

Chair thanked the speakers for the work carried out and presented, then introduced *JMurray*.

ACTION ##.2017 – DNHWG (i) MenuCal pilot report to be published on the SFELC DNHWG KHub page and (ii) the page to be opened to wider readership for those interested in this work.

4.2 Evidence of making a difference: Appraisal of the EHO saturated fat pilot in Glasgow.

JMurray introduced herself, and gave an outline of the Glasgow saturated fat project completed by Glasgow City Council, Environmental Health, and described the policy appraisal process she followed and the reasons why she feels the project provided evidence of making a difference - particularly using the LA EHO delivery model. Finally she discussed the challenges involved in putting a successful model into operational.

Throughout the talk she stated that she was delighted to hear the DNHWG will carry out portion control work which could tie in with these conversations in future. Also that the EHO delivery model is a great way to progress as it does not require to reinvent the wheel. This is another positive at this time of limited resource.

She also added we know what people are buying in supermarkets but we don't know what people buy out of the home and that would require a set of data to progress. She was interested to hear from the findings of the MenuCal report that on seeing the calorie content of their meals, FBOs are motivated to reformulate their dishes.

In addition *JMurray* discussed the importance of robust evidence, what that means and how it ties in with the earlier aspects of her presentation. She then invited questions.

WHamilton began the discussion reinforcing the points made on robust evidence and how the right sort of data and enough data are important in order to be analysed and therefore to make progress to improve the health of the public. *LMurray* commented how useful it is to have EHOs on the ground with the foresight to gather data and also individuals available to translate data. *JMurray* agreed that we can make more of a beneficial difference to the public health by working together. *CRuxton* added encouragement to these projects noting public health is the area that can make a difference even if unpopular, whether by "nudging" or by using bylaws. *JMurray* and *EPaton* tied this back into the earlier discussions stating that the next nutrition projects will have a great influence on public health - as over the last 2 years there has been a positive opinion in EH and an increased knowledge of the potential value of EH and nutrition amongst other agencies.

Given the time, the *Chair* declared a short comfort break before moving on to the presentation on food and drink purchasing habits in Scottish secondary schools pupils.

4.3 Assessment of the food environment in and around East Lothian secondary schools

DOliver introduced the speakers *Louise Riley* and *Rhona Duff* as MSc students from Queen Margaret University (QMU) explaining that East Lothian Council approached QMU to undertake a nutrition project.

LRiley discussed the interests aims and objectives of the research project, then moved on to discuss the comparison of total energy, macro and micro nutrients between an out of school meal; a school meal; a packed lunch meal and comparatively the Scottish nutrient-based standards.

RDuff went on to speak about the association between the BMI and weight status of the pupils with consideration to the food outlet density within a 1km distance around the schools and advised that the project found no significant association. Additionally she explained the school lunch questionnaire findings correlated with the mapping results and student questionnaire answers. Finally, *RDuff* linked the findings of various research to the MenuCal pilot report and the “alternative food outlets” work conducted by Glasgow City Council (which was reported to SFELC by *Paul Birkin* in April 2015). She opined that with a little nutrition knowledge, the vendors felt a responsibility to their customers to provide a range of dining options.

In the question and answer session, *MKeeley* asked whether there was evidence of take away delivery services operating to the schools. There was no evidence of these delivery services. *EPaton* asked if there were differences in levels of deprivation between the schools. *DOliver* responded the study was pitched in terms of high and low uptake of school lunches, but coincidentally there is a correlation between high uptake of school lunches and greater affluence.

ACTION ##.2017 – *Eilidh Paton* to invite *Louise Riley* and *Rhona Duff* to a DNHWG meeting.

ACTION ##.2017 – Chair / Glasgow City Council to invite *Louise Riley* and *Rhona Duff* to speak to *Paul Birkin* regards the Shettleston project.

4.4 Scottish Improvement service on Knowledge Hub (KHub).

After discussing the nutrition actions, the *Chair* explained that RWG had agreed that KHub is the platform SFELC will use for all papers and documents.

MATTER OF RECORD ##.2017 – At RWG – that will from here on forward SFELC will use KHub as the secure portal for papers and documents.

KBoesen began by asking how many are registered on KHub, how many use it for this Committee and how many use it for other groups. He went on to explain what KHub is, and reasons why it would be beneficial for this Committee to use ([link](#)). Key among these reasons are its high security level, that it is endorsed by Scottish Government, that you can safely put anything on KHub that you would put in an email, and that it can be accessed on any device. He noted a warning, however, that a collaboration tool such as KHub is only as good as its users.

KBoesen added there is a classroom-based training course which would be beneficial for users to attend as all users can upload documents. Furthermore, he added it is good to have “house rules” and “naming conventions” for use, some of which have already been created and are in the “Wiki” pages ([link](#)).

ACTION ##.2017 Secretariat to organise the KHub training for SFELC members.

Following the presentation *MKeeley* asked whether the KHub platform would become an app or would remain a website. *KBoesen* responded that it will remain as a website for the foreseeable future. *IMcWatt* commented that it's clearly a positive collaborative tool for the Committee to use given it meets the SG security standard.

ACTION ##.2017 Secretariat to send SFELC page KHub invite to all SFELC members ([link](#)).

4.5 UK FSS update in advance of annual report

The *Chair* introduced the final speaker, *KKazimierzczak*, from Food Standards Scotland. She began by stating that in contrast to the previous years, this year's report was not prepared by the Sampling and Surveillance Working Group (SSWG), but by the FSS official. She also explained that analysis of data was undertaken using a new standard operating procedure and as such direct comparison of data from 2016/17 to previous years is not possible. She then went on to discuss some of the tables included in the annual report. It was highlighted that overall there was very few unsatisfactory results due to presence of pathogenic bacteria.

Additionally, *KKazimierzczak* highlighted the key areas of interest that arose from the report. These included reference to issues relating to substitution, with highest levels of failures observed for products labelled lamb and haddock, but mention was also given to events of substitution of more expensive but less commonly consumed (and sampled) fish species like monkfish. Issues surrounding presence of gluten in products labelled as gluten-free, dilution of alcohol and increased acrylamide levels in ethnic breads were also noted.

The recommendations stated in the report are informed by the trends observed from the data and are all due for consideration by the LAs for the local and regional sampling plans and enforcement programmes. FSS will also be considering inclusion of any sampling recommendations not taken forward by the LAs in 2018/2019 food sampling grants.

There were no questions for this speaker.

The *Chair* then stated that he would hasten through the rest of the agenda, having made the decision omit intelligence gathering.

5. Intelligence gathering – safe spaces

No discussion.

6. Resources Working Group Update

MKeeley gave a brief overview of the previous day's RWG meeting including;

An update on the SFELC workplan; the actions surrounding the SOLACE Scottish Shared Scientific Services project, arrangements for an FSS wild game meeting; an FSS update; feedback from the previous days diet and nutrition meeting; additional official controls; interventions metrics and knowledge sharing.

NB. Full details of all RWG actions are recorded in the RWG actions log which are available in the separate actions document, "SFELC - Resources Working Group - Papers - Action points – date".

7. Committee work plan

Chair noted the work plan has been circulated and can be viewed on KHub.

8. Food Standards Scotland update

LMurray gave a brief overview of the FSS profile projects including a résumé of the Code of Practice Annex 5 Review stakeholder event, giving thanks to participants for their thoughtful input all of which is currently being collated. It is anticipated there will be feedback on this at the FSS, SFELC and SOCOEHS Partnership Event on 31 January – 01 February 2018.

9. Sub- Committees

See Item 10.

10. Food Liaison Groups

Chair quickly covered items 9 and 10 by noting the that highlight reports had been circulated and included on KHub ([link](#)). Any questions should be directed to the relevant Chairs.

Exception reporting

11. Update by Non-Enforcement members

There were no items scheduled for this agenda item.

Information papers

12. Review of action points

Secretariat ran through the action points and matters of record raised throughout this meeting. Action points are noted in bold red and, matters of record noted with green highlight throughout this document.

Full details of all actions completed prior to this meeting are available in the separate actions document, "SFELC - Papers – Action Points – date".

Additionally actions for RWG are noted in the RWG actions log, "SFELC - Resources Working Group - Papers - Action points – date".

13.AOCB

There were no items raised under AOCB today.

Chair thanked all for attending this extended SFELC meeting giving best Christmas and New Year wishes before advising the next meeting would be held on Friday 16 February 2018 in the Scottish Government buildings at Victoria Quay, Leith, Edinburgh. He then closed the meeting.