

MINUTES OF THE FSA OPEN BOARD MEETING HELD ON 22 JANUARY 2013 AT AVIATION HOUSE, LONDON, FROM 13.00 TO 16.35

Present:

Jeff Rooker, Chair; Tim Bennett, Deputy Chair; Margaret Gilmore; Jeff Halliwell; John Spence; Jim Wildgoose; Paul Wiles; Liz Breckenridge; Henrietta Campbell

Officials attending:

Catherine Brown, Chief Executive
Andrew Wadge, Chief Scientist

Also attending:

Pippa Brown, FSA Board Secretary
Steve Wearne, FSA Director Wales
Stephen Humphreys, FSA Director of Communications
Elsbeth Macdonald, FSA Scotland Head of Policy and Operations
Sue Hattersley, FSA Head of Food Allergens
Alison Gleadle, FSA Director of Food Safety
Sarah Appleby, FSA Head of Enforcement and Local Authority Delivery Division
Alan Noonan, Head of FSA's Olympic Project Team
Liz Olney, FSA Head of Central Operations
Jenny Morris, Senior Policy Officer, Chartered Institute of Environmental Health (CIEH)

Apologies for absence:

Andrew Rhodes, FSA Director of Operations
Charles Milne, FSA Director Scotland

WELCOME AND ANNOUNCEMENTS

1. The Chair welcomed all to the meeting including observers both in the room and online. The Chair reminded Board Members to declare any relevant interests before discussions. No items of any other business were notified for later discussion.

MINUTES OF MEETING HELD ON 11 DECEMBER 2012 (FSA 13/01/01)

2. The minutes of the meeting held on 11 December 2012 were agreed.

ACTIONS ARISING (FSA 13/01/02)

3. The Deputy Chair acknowledged that Action 25May11/O/47 & 20Mar12/O/89 would be addressed the following day via an update to the Board at their Business meeting. The update would be taken in the Business, rather than the Open meeting, due to the commercial sensitivity of the information. He surmised that the lack of information the FSA had gathered on the costs of meat inspections across Europe indicated that the UK was relatively efficient and not expensive compared to other European countries. He said if it had been otherwise, the information would have been forthcoming. The Chair agreed this was a reasonable assumption to make on the relative efficiency of meat inspection in the UK.

CHAIR'S ORAL REPORT

4. The Chair reported that since the last Board meeting he had:
 - Together with the Chief Executive had a catch up with the Department for

Environment, Food and Rural Affairs (Defra) Minister for Environment, Food and Rural Affairs, David Heath MP, on 10 January

- Met with the Northern Ireland Health Minister, Edwin Poots MLA, in Belfast on 16 January
- Visited Farm View Meats in Castlereagh, Belfast, on 16 January, which he praised as a credit to the meat industry
- Updated the Westminster Health Minister, Anna Soubry MP, on disclosures from the Republic of Ireland regarding horse and pig DNA in beef products

CHIEF EXECUTIVE'S REPORT (FSA 13/01/03)

5. Burger Incident

The Chief Executive gave an oral update as promised in the written report. On 17 January the Chair wrote to the Prime Minister acknowledging his request for the FSA to carry out a full investigation which was now being undertaken under Section 6 of the Food Standards Act 1999. Later that day the Chief Executive met with a number of representatives from food processors, manufacturers and retailers and the FSA set out its four-point action plan:

1. To continue the urgent review of the traceability of the food products identified in the Food Safety Authority of Ireland's (FSAI) survey
2. To explore further, in conjunction with the FSAI, the methodology used for the survey to understand more clearly the factors that may have led to the low level cases of cross-contamination
3. To consider, with relevant local authorities and the FSAI, whether any legal action is appropriate following the investigation.
4. To work with Defra, the devolved rural affairs departments and local authorities on a UK-wide study of food authenticity in processed meat products.

6. The Chief Executive drew attention to two features of the FSA approach. The first was independence and openness, and a relentless focus on the interests of the consumer. The second was the FSA commitment to working in partnership with the rest of government, both locally and centrally, to resolve this situation in the interests of the consumer.

7. The Chief Executive said ensuring food safety and protecting the health of consumers was the FSA's absolute priority. Nothing that had been found in any of the samples had meant that they would have been unsafe to eat. The FSA in Ireland undertook testing on the burgers that contained horse DNA to ensure that they did not contain phenylbutazone – a veterinary medicine the residues of which are one of the main risks associated with horse meat. They did not find any evidence of bute being present in any of the samples. Nevertheless, the FSA remained vigilant for any indication that this incident could potentially create a risk for consumer safety. And irrespective of safety, it was completely unacceptable for a product labelled as a beef burger to have horse as 29% of its meat content as was the case in one burger tested. The FSA would consider carefully what this indicated about the effectiveness of the controls currently in place.

8. The Chief Executive said the investigation for the Prime Minister would be published and brought to the Board for a full open discussion.

Action: Director of Operations and Director of Wales

9. Furthermore, whenever the FSA managed a material incident a “lessons learned” exercise was undertaken and, on this occasion, it would be important to consider the wider issues relating to clarity and collaboration across government as well as those relating to the management of the investigation. The FSA would involve the other key parties in this process and the outcomes of it would be brought to the Board for their consideration and input.

Action: Chief Scientist

10. The Chair highlighted that dealing with the incident in an urgent and all-embracing manner was a priority for the FSA but noted that the number one food safety issue for the FSA was campylobacter in poultry which caused 90-100 deaths per year.
11. The Board emphasised the importance of industry demonstrating that they understood their responsibility for ensuring that food is correctly labelled. The Board welcomed the fourth point in the FSA’s action plan and asked to be kept informed as the investigation progressed.
12. The Chair of the Northern Ireland Food Advisory Committee (NIFAC) asked that the focus on consumers be built into the investigation; that the interests of Northern Ireland in labelling be taken into account; and that the FSA continue to work closely with FSAI.
13. In response to questions from the Board about what the FSA did to assure food safety in systems and imports, the Chief Executive said that risk-based intelligence led testing was in place. Local Authorities (LAs) took 78,000 food samples; 92,000 tests for various health risks, such as listeria in pate and cold meats and arsenic in lamb and beef were conducted; 18,000 samples were taken specifically for compositional tests; and 55,500 microbiological samples were taken. The Chief Executive said a fuller paper on what the FSA does to assure food authenticity would come to the Board at a future date.

Action: Director of Operations

14. Andrew Wadge pointed out that the key control points to ensure food safety and authenticity were not those relating to sampling of finished products but rather the extensive checks on control systems and their functioning that were undertaken by local authorities, audited by the FSA on a constant ongoing basis. The FSA’s approach was to audit food safety systems and conduct targeted end-product testing. This also applied to imported foods. The programme to identify emerging risks globally and rapid sharing of intelligence between food bodies around the world also contributed to ensuring food safety.
15. The Chair said large numbers of tests and random checks were carried out on food of animal and non-animal origin at Heathrow and Felixstowe, where 80% of the UK’s imported food arrived. Also pesticide residue checks on fruit and vegetables and veterinary medicine in meat were published.
16. In summary, the Chair said the Board wanted consumers to be put first during the FSA’s investigation as it was the FSA’s unique legal obligation to do so. Consumers must be able to trust the regulator so the results of the investigation would be discussed openly at a public FSA Board meeting. The Chair said the Board welcomed checks on supply chain systems and would support more checks being added if necessary.

17. Food Hygiene Rating Scheme (FHRS) and Food Hygiene Information Scheme (FHIS)

The Chief Executive said that the opportunity to learn from the appetite to make the FHRS mandatory in Wales and Northern Ireland did not mean that the FSA needed to wait for results to progress mandation in England and Scotland. However, the strategic objectives for the FHRS in England and the FHIS in Scotland, and how mandation would fit, needed to be discussed at a future Board meeting.

Action: Director of Operations

18. Meat Charging

The Chief Executive said progress on stakeholder thinking on alternative delivery models should emerge during meetings with various meat stakeholders over the next few weeks. The Chief Executive thought the best creative thinking on alternative delivery models would come from the stakeholders who would be involved in delivering the model, rather than the Civil Service. However, if stakeholders did not feel the timing was right to pursue an alternative that would raise the question of whether the FSA should divert resources from addressing large scale changes at the EU level to push stakeholders to pursue an alternative model. There would be a discussion on future priorities for the FSA at the March 2013 Open Board meeting.

FSA STRATEGY TO 2015 (FSA 13/01/04)

19. The Chair welcomed Steve Wearne, FSA Director of Wales, to the meeting. Steve Wearne explained that the Board were invited to agree to the publication of the refreshed strategy and to agree the expanded statement of risk appetite.
20. Steve Wearne confirmed for the Board that the second bullet point of Outcome 5 should be interpreted as support for economic growth as a by-product of reducing regulatory burdens on food businesses, rather than at the expense of consumer protection, since the FSA's legal obligation to put the consumer first remained; and the refreshed strategy emphasised the importance of public health first and foremost.
21. Board members highlighted that consumer confidence in UK food standards gave the basis for economic growth through exports and that, while the focus on risk was understandable, investment and technological progress offered opportunities to mitigate risks as well as bringing risks with it.
22. The Chair of the Scottish Food Advisory Committee (SFAC) said the Committee thought partnership working and consumer empowerment were important and the wording of Outcome 5 highlighted that good regulation and growth went hand-in-hand, not in conflict. The statement on risk appetite was clear on prioritising food safety over consumer choice considerations and so was welcomed.
23. The Chair of the Welsh Food Advisory Committee (WFAC) said the Committee welcomed and supported the refreshed strategy. He said the Committee thought the welfare of animals, even though not an FSA area of responsibility might be included under Outcome 4, and that the word nation might be changed to nations to reflect the devolved nature of the FSA's policy responsibilities. The Board agreed to take these suggestions into consideration at the next review of the Strategy.

24. The Chair of NIFAC said the Committee welcomed the language and principles of Outcome 5 as it signalled a return to “prevention is better than cure” which was welcomed in light of the success of the FHRS and the Olympics.
25. The Board agreed with the recommendations in the paper.

ADVISORY COMMITTEE ON CONSUMER ENGAGEMENT (ACCE) (FSA 13/01/05)

26. The Chair welcomed Stephen Humphreys, FSA Director of Communications, to the meeting. Stephen Humphreys thanked Liz Breckenridge for having chaired the Committee and explained the paper proposed a new approach to consumer engagement which built on the successes achieved to date. The paper proposed closing the ACCE and continuing to “mainstream” consumer engagement in everything the FSA did, and bringing an annual report to the Board on the FSA’s consumer engagement activity.
27. The Chair of NIFAC agreed that the ACCE had done good work but disagreed that the FSA no longer needed external assurance on consumer engagement and thought independent scrutiny should still take place every three years. A number of Board members expressed the need for some form of external scrutiny to continue.
28. In discussion the Board welcomed annual reports which included strengths and weaknesses; thought a programme of peer review would be useful; asked for a holistic approach to address delivery of FSA’s strategic Outcome 4; and thought it would be important for consumer interests to always be represented in the make-up of the Board. Board members also suggested the Social Science Research Committee could offer support, structure and rigour and an element of external scrutiny.
29. The Deputy Chair said he thought the FSA had improved in consumer engagement but he would not wish for this to be an end to the FSA’s ambition in this area, rather the replacement of the ACCE with a more integrated approach should be seen as part of a process of continual improvement. Stephen Humphreys assured the Board that the FSA remained committed to learning from other regulators, government departments and consumer-orientated organisations and to being one of the best, if not the best across Whitehall, at engaging with consumers.
30. In summary the Chair said the Board agreed with the proposals in the paper. The Chair agreed with the need for a formal process of external scrutiny of our consumer engagement and that this should be done every three years. The Chair supported the suggestion that the Social Science Research Committee could offer an element of external scrutiny. The Chair endorsed the suggestion that the first annual report on consumer engagement activity should come to the Board after six months, in the latter half of 2013, rather than in 2014.

Action: Director of Communications

FOOD INFORMATION TO CONSUMERS REGULATIONS (FSA 13/01/06)

31. The Chair welcomed Elspeth Macdonald, FSA Scotland Head of Policy and Operations and Sue Hattersley, FSA Head of Food Allergens to the meeting. Elspeth Macdonald gave a summary of the paper and said officials would provide the Board with a post consultation update in spring 2013.

32. In response to a question from a Board member, Elspeth Macdonald confirmed that there were other derogations in the EU legislation, apart from the ones listed at paragraph 7.6 of the paper; however, use of the derogations listed in the paper must be notified to the European Commission. The decision to make use of other derogations was up to individual businesses that may need to meet certain conditions and must comply with the legislation.
33. Board members said it was clear why consumers did not understand food labelling and asked for a consistent, common sense approach across the UK to make the information useful to consumers.
34. Elspeth Macdonald clarified for the Chair of WFAC that the derogation on milk in glass bottles would not remove the need to apply labelling to sales of unpasteurised milk.
35. A Board member lamented the loss of allergen boxes, particularly given the support of UK industry, and asked to be kept informed of progress on allergen labelling. Sue Hattersley said that while the UK had a history of some manufacturers using allergen boxes voluntarily, the campaign to make the boxes mandatory had not secured support among EU Member States who had no history of using allergen boxes but there was agreement that allergenic ingredients should be highlighted in the ingredients list to make it easier for consumers to find this information. The FSA would talk to the Food and Drink Federation (FDF) and the British Retail Consortium (BRC) about the use of a voluntary statement on labels to explain how the allergenic ingredients were being highlighted in the ingredients list. The intention was to issue guidance to businesses in April 2013.
36. The Chair of SFAC asked that thought be given to communications with consumers about the changes coming in 2014 and Sue Hattersley confirmed that the FSA would be working with consumer groups before the transition in 2014.
37. The Chair of SFAC also highlighted that different implementation regimes in England and Scotland would mean inconsistency in approaches to enforcement. Elspeth Macdonald said differences would exist only in relation to non pre-packed foods and the bulk of the provisions contained within the EU Regulation would be consistent. The decision by Defra not to consult on two measures relating to non pre-packed foods was due to a different approach in England to better regulation; Defra planned to use broader consumer protection powers to achieve the same outcome.
38. In summary the Chair agreed with the Chair of WFAC that the changes of policy responsibility on food labelling, on which the FSA had not been consulted in 2010, was confusing for consumers. The Chair said that, as allergen labelling could be a matter of life or death for people with food allergies, the FSA should explore the possibility with industry of a uniform statement to explain how allergen information is highlighted in the ingredients list and feedback to the Board on the progress of talks.
39. The Chair asked that the Westminster Department of Health and Defra Select Committees be made aware of the consultation.

Action: Director of Food Safety

Action: Board Secretariat

40. The Board agreed the recommendations in the paper.

ANNUAL REPORT FROM THE CHAIR OF THE SUCCESSION AND DEVELOPMENT COMMITTEE (FSA 13/01/07)

41. The Chair invited John Spence, Chair of the Committee, to present this paper to the Board. As John Spence had only chaired two meetings of the Committee, he paid tribute to the work of the two previous Chairs, Nancy Robson and Clive Grundy and thanked the Committee Secretariat for their support. John Spence highlighted that arrangements were in progress for recruitment of the new FSA Chair as the current Chair's term of office expired in July 2013. John Spence also drew attention to the consequences for the operation of the Board, should the current recruitment campaign for new Board members prove unsuccessful.
42. John Spence assured Board members that the induction programme for new Board members was being revised to encompass a wider range of visits, for example to the Food Science Laboratories, to help develop understanding of the business of the FSA.
43. The Chair said he was actively working to address the situation regarding the operation of the Board which John Spence had highlighted and hoped to hear back from the Westminster Health Minister, Anna Soubry MP, in the next few days.
44. The Board agreed with the recommendations in the report.

FSA FOOD SAFETY GROUP REPORT (FSA 13/01/08)

45. The Chair welcomed Alison Gleadle, FSA Director of Food Safety, to the meeting. Alison Gleadle gave a summary of the paper.
46. Campylobacter in chicken
Board members expressed continuing concern at the levels of campylobacter in chicken, the continuing rise in cases of campylobacteriosis and the lack of dynamic progress towards solutions by industry. Alison Gleadle confirmed that the FSA was gathering data to report in April 2013 against the voluntary target of reducing contaminated chicken at the end of the slaughter process from 27% to 10% by 2015 but signs were that significant progress had not yet been made.
47. However, Alison Gleadle assured the Board that over the last three years, through the FSA's Campylobacter Risk Management Programme many interventions had been investigated across the supply chain including bio-security interventions, transport in slaughterhouses, and packaging and labelling. Those measures which had been less effective had been dropped but work was continuing to introduce bio-security interventions on a commercial scale.
48. Alison Gleadle assured the Board that in light of the promising experimental trials of rapid surface chilling, the FSA was not holding back on trying to identify whether there were any legal obstacles before the intervention could be rolled out commercially, especially as industry was supportive. Defra led marketing regulations for fresh poultry, with which rapid surface chilling must be compatible and hopefully no change to the Regulations would be required before the process could go ahead on a commercial scale.

49. Andrew Wadge assured the Board that there was a vibrant research community on campylobacter in the UK and he would be attending a progress meeting of the multi-million pound research programme funded by the FSA, Defra and the Biotechnology and Biological Sciences Research Council in March 2013 to take stock of developments.
50. The Chief Executive said in order to put pressure for pace on retail and industry, she would convene a Chief Executive level meeting to get the issue of campylobacter treated as strategic rather than technical.
51. A Board member said that while waiting for progress on control interventions, consumers needed information on how to prepare chicken at home as a means of reducing infection levels. Alison Gleadle said she was working with the FSA Director of Communications to focus on the risk of campylobacter in the home during Food Safety Week and would come back to the Board with further information on these plans.

Action: Director of Food Safety

52. The Chief Executive agreed to come back to the Board with an analysis of what communications channels and messages worked and what did not, and what would be possible for the FSA to do to maximise the impact of messages on consumers within the constraints it faced.

Action: Director of Communications

53. Horizon Scanning
Alison Gleadle confirmed that intelligence and data sharing on emerging risks in less developed countries did take place, either through the European Commission or directly with other countries.
54. Incident Response
Alison Gleadle confirmed that the size of the incident team had increased and would be further increased by the arrival of the new Head of Incident Management who would be joining the following week. The team resource and response protocols were constantly reviewed to make sure FSA could meet its objectives and work collaboratively with its partners.
55. Desinewed Meat
A Board member noted that the lessons learned from the handling of this issue would be looked at as part of a wider review of the European influencing strategy but asked for more information on how quickly and effectively the FSA introduces new innovations and technologies in the food industry in the interests of consumer safety. Alison Gleadle agreed to bring an update on novel foods to include how we introduce innovations to a future Board meeting.

Action: Director of Food Safety

56. Developing Policy Making Capability
Alison Gleadle said that one of the aims of the Civil Service Reform Plan was to improve policy making capabilities and initiatives were underway for example the role of the Heads of Policy Profession within departments; the skills policy makers need; and open policy making.

57. In summary, the Chair stressed that tackling campylobacter in chicken was the FSA's top priority and welcomed the information Alison Gleadle had given the Board on this subject. The Chair confirmed that the Board were grateful for the paper and supported the recommendations therein.

OLYMPIC AND PARALYMPIC GAMES REPORT (FSA 13/01/09)

58. The Chair welcomed Sarah Appleby, FSA Head of Enforcement and Local Authority Delivery Division and Alan Noonan, Head of FSA's Olympic Project Team to the table. The Chair said that the success of the Olympics and Paralympics Games, in terms of food safety, had been the result of key partnership working between the FSA, the Health Protection Agency (HPA), the Chartered Institute of Environmental Health (CIEH), LOCOG and Local Authorities across the UK. He was then pleased to welcome Jenny Morris, Senior Policy Officer, from CIEH to the meeting.
59. Sarah Appleby presented the paper on the independent evaluation report which would be printed and available online shortly. The report confirmed the value of the ATP testing, the rapid test for the effectiveness of cleaning, which fitted well with the FSA's *E.coli* O157 control of cross-contamination guidance. The FSA would be providing Local Authorities with this testing equipment and the data gathered would go towards the body of evidence to help trade bodies such as the National Federation of Meat and Food Traders (NFMFT) better understand the necessity of food safety controls. Sarah Appleby said the FSA had shared early thoughts with their Brazilian counterparts ahead of the next Olympic Games.
60. Jenny Morris said the CIEH hoped the collaborative work undertaken during the Olympic and Paralympic Games would continue and it was the intention of the CIEH to work with the FSA on the legacy of that work. Jenny Morris highlighted that the project had been very complicated and it had been right to start the planning years in advance; the success of the project would not have been achieved without collaboration, including with the food businesses; and the involvement of Environmental Health volunteers in monitoring food safety systems operating under pressure, was a good legacy for the future.
61. The Board welcomed the intention of the CIEH to place students with caterers as industry placements would enhance the credibility of Environmental Health Inspectors with food business operators.
62. The Board welcomed the legacy of the project in terms of lesson learned and best practice for the Commonwealth Games.
63. Andrew Wadge agreed to come back to the Board with the error rates for the rapid testing equipment.
- Action: Chief Scientist**
64. In summary, the Chair said the Board endorsed the findings in the paper and thanked all the partnership organisations, the volunteers, the regulators and the food businesses for their work on the project.

**OPERATIONS GROUP QUARTER 2 (JULY-SEPTEMBER) 2012/2013
PERFORMANCE UPDATE (FSA 13/01/10)**

65. The Chair wished Andrew Rhodes, FSA Director of Operations, a full and speedy recovery. He then welcomed Sarah Appleby, FSA Head of Enforcement and Local Authority Delivery Division and Liz Olney, FSA Head of Central Operations, to the table.
66. Before giving a summary of the report, in relation to the recent incident regarding horse meat or horse DNA traces found in burgers, Liz Olney addressed public comments that reductions in spending on meat inspection may have contributed or that the meat inspection regime should have found this problem.
67. Liz Olney said the meat inspection regime was designed to check that animals were fit for human consumption and were free from disease and physical contamination. The processing of meat took place further on in the food production chain and well after meat inspection had been completed. There was no way that the meat inspection regime could have prevented this issue from arising.
68. The reductions in expenditure for meat inspection were from efficiencies, such as the rationalisation of the previous structure of regional offices and various other practical measures. They had not left consumers more vulnerable to risks as a result.
69. Liz Olney said there had also been some suggestion in the media that the meat inspection regime had become 'light touch' as a result of lobbying from the industry. However, the meat inspection regulations had changed little for several years, save for some of the changes around BSE testing thresholds as discussed by the Board. Further, as the Board had discussed on numerous occasions, the Cause for Concern initiative had been part of the FSA's firm stance on the issue of compliance.
70. In response to the request to consider any particular areas of interest for inclusion in future reports, the Board suggested that: the Executive flag up issues that are of concern to them to help the Board focus; highlight where things have worked well following an intervention or innovation; and focus on one area in detail as part of a 12-18 month rolling programme.
71. A Board member noted that despite the challenging physical nature of the work sickness absence levels compared very well with the Civil Service average but that there was still scope to improve against private sector levels.
72. In response to Board members concerns about non-compliance levels for egg and milk production hygiene, Sarah Appleby explained that levels of hygiene non-compliance in egg production were because animal health inspectors targeted premises on a risk and intelligence basis and in the last quarter the wet weather had meant more dirt and dust on the eggs. The levels of hygiene non-compliance in milk production were due to general cleanliness issues and the targeting of premises which were not members of an assurance schemes and so also deemed to be higher risk.

73. Sarah Appleby assured the Board that although inspections of Assured Dairy Farm members were only required every ten years, a tenth of those are still inspected each year. The assurance scheme model had only been in place for a short time and a review of the inspections was being undertaken in terms of how these meet FSA requirements. The FSA had a good relationship with Red Tractor auditors who alerted the FSA to any need for an inspection and when a member had been de-listed from the scheme. The assurance scheme model would not be rolled out to other food areas until the FSA were certain that the assurance scheme met with the requirements of food legislation in that area.
74. A Board member expressed concern that 17% of Indian takeaways tested were found to have meals containing nuts despite claiming not to have any. Sarah Appleby said those serving food were not always aware of the importance of giving allergen information to consumers and also the use of pre-prepared food mixes meant it was not always clear if there were nuts in the meals. However, Environmental Health Officers worked with businesses to make the importance of having, and giving, this information clear.
75. In response to a Board member's question about the number of meat establishments listed as Cause for Concern, Liz Olney said there were now only 13 establishments listed on the FSA's website as the numbers had reduced dramatically over the last quarter.
76. The Chair drew attention to the fact that three Local Authorities had not signed up to the FHRS: Greenwich, Rutland and Tendring. He said it was regrettable that these LAs were depriving their constituents and citizens in nursing homes and schools of the same information as in other parts of the country. The Chair agreed with a Board member's suggestion that the FSA should engage with the new NHS local clinical commissioning groups, particularly to highlight the failure of the three LAs to join FHRS.

Action: Director of Operations

77. In summary the Chair agreed that the current level of data provided was very useful and should continue along with a more detailed look at one area, as part of a rolling programme.

**REPORTS FROM THE CHAIRS OF THE FOOD ADVISORY COMMITTEES
(INFO 13/01/01-03)**

78. The Board accepted without discussion the reports from the Chairs of NIFAC and SFAC.
79. The Chair of WFAC said he had asked Steve Wearne to discuss with the Executive and feedback to the Board whether the FSA should respond formally to the Public Health Bill Wales consultation.

Action: Director of Wales

ANY OTHER BUSINESS

80. None was raised.

DATE OF THE NEXT MEETING

81. The next open meeting of the FSA Board will be held on 5 March 2013 in London.