Summary Report of Local Authorities'

Activity and Key Findings from the Imported

Food Sampling and Surveillance Grants

2005 - 2006

Introduction

This is the third year in which the Food Standards Agency has made additional funds available to local authorities as part of the cross government initiative to achieve a Step Change improvement in imported food controls.

The preliminary results of the 2004-05 programme were evaluated at the 8th meeting of the Sampling Co-ordination Working Group in July 2005 and it was agreed that a further programme should be taken forward in 2005–06.

As with previous years, it was not the intention to be overly prescriptive with the sampling and surveillance that each local authority undertook. However, a number of priorities were identified that the Sampling Co-ordination Working Group agreed should form the basis of any bid submitted by local authorities. The priorities for this year's programme were;

1) Aflatoxins, particularly in spices, edible seeds, nuts and nut products.

2) Ochratoxin A in spices.

3) Irradiation of foods (particularly of food supplements and ingredients used for food supplements) and dried foods (including soup mixes and spices used in ready meals).

4) PAHs (polycyclic aromatic hydrocarbons), particularly BaP (benzo-a-pyrene) in oils, smoked meat and fish, dried herbs, dried fruit and vegetables.

5) Added water in chicken and general labelling of chicken.

6) Colours in spices, spice mixtures and palm oil.

7) Priorities based on local knowledge.

A late refinement was made to the work proposed on colours in spices and spice mixtures. It was agreed that to add further value, an additional suite of analyses should be carried out for a variety of illegal and non-permitted colours on the samples taken by the local authority officers.

Bids submitted were reviewed by a sub group of the Sampling Co-ordination Working Group in September 2005. 147 local authorities took part in the project this year through 45 grants (see Annex 1). Compared with last year, this showed an increase of 1 local authority becoming involved, but through 13 less allocated grants.

A total of £944,000 was allocated for this work, £100,000 more than the previous year, which brings the total amount of money made available for this programme over the last three years to nearly £2.5million.

Local Authority Type	2003/04	2004/05	2005/06
County	9	8	3
District	3	5	2
Unitary	9	13	17
London Borough	5	9	2
Food Liaison Groups	10	11	9
Port Health Authority	11	12	12
TOTAL	**47**	**58**	**45**

Table 1 Types of Authorities receiving funding by type of Authority

Sampling and analysis was carried out between October 2005 and March 2006, with final reports due to be submitted by the end of March. Delivery of final reports showed a marked improvement on last year, with most local authorities submitting reports by the end of the project. Additional analyses and follow-up work meant that a few completed reports were submitted late.

During the 6-month sampling period, 4646 samples were taken, on which 4866 analyses were carried out (4327 chemical and 539 microbiological), with many foodstuffs undergoing testing for more than one type of analysis. It is assumed that the labelling on all pre-packed samples was assessed.

This report will focus on the unsatisfactory results found in the foods sampled.

The follow-up action taken by local authorities on unsatisfactory samples will be assessed in a report conducted on behalf of the Agency by LACORS.

Summary of Findings

4646 samples were taken by 45 local authorities or local authority groups. 4866 analyses were carried out on these samples, of which 895 were found to be unsatisfactory. Of these unsatisfactory results, 464 were found to fail due to chemical analysis, 34 for microbiological examination and 397 were unsatisfactory due to labelling errors. This compares well with last year's figures, in which 4806 samples were taken with 912 of these found to be unsatisfactory.

The majority of samples were taken from foods imported from Asia (approximately 42%), of which most were imported from India and China.

The main food stuff sampled was spices (approximately 2500 samples analysed), due to the additional focus this year on illegal and non-permitted food colours. 706 nut samples were analysed and 616 samples were classified as "general foods". A detailed evaluation of the colours work can be found at http://www.food.gov.uk/news/newsarchive/2006/dec/illegaldyes

Of the chemical analyses carried out, approximately 1200 food samples were tested for aflatoxin and over 1000 analyses were conducted for non-permitted or illegal colours. The analysis that yielded the highest number of adverse samples was analysing foods for contamination from aflatoxin with 12.4% of all samples tested being found to be unsatisfactory.

The analysis for preservatives generated a 62% failure rate. In most case this high failure rate can be attributed to the presence of the preservative not being correctly declared on the label rather than the amount of preservative being higher than the legal maximum.

Regarding microbiological examination, fresh fruit and vegetables were the greatest sampled commodity; making up nearly 42% of all samples taken that under went microbiological examination. Fresh herbs generated the greatest number of fails for this category, with nearly 54% of the fresh herb samples containing detectable levels of *Salmonella spp.*, *Staphylococcus aureaus* or *Escherichia coli*.

It was assumed that the Public Analysts and local authority officers examined the labelling information on all of the foods sampled. Approximately 400 samples were found to have unsatisfactory labelling, which were classified as a basic labelling fault, a missing specific statement or a false description. The majority of the 400 samples that failed were found to have a basic labelling fault (81%).

Country of Origin

The food samples taken during the sampling period originated from 114 countries the highest percentage from the Asian continent. Over 16% of samples were not identifiable from the label or were classified as “product from several countries”. Nearly 6% of samples were sourced from within Europe.

As with previous years, the continent from which most samples originated was Asia (42%) and just over 11% coming from Africa.

Continent	Number of samples	% of samples taken
Africa	524	11.28
Asia	1941	41.78
Europe	267	5.75
North America	353	7.60
Oceania	43	0.93
South America	315	6.78
Other - see below	753	16.21
Not recorded	450	9.69
Total	**4646**	

Table 2 Number of samples taken by Continent

The following table shows the type of descriptions that the local authorities recorded as being present on food packaging and documentation, where the specific origin of the food was not given.

Label Description	Number of samples
Non-EC	11
Packed In EU	33
Product of more than one country	242
“Unknown”	333
“Foreign”	134
Not recorded by Local Authority	450

Table 3 Number of samples for which specific origin is not known

Most of the samples taken for this project, which were recorded as coming from an identified country came from India (19%). The following table shows the countries from which most samples were taken and the percentage of samples taken from them.

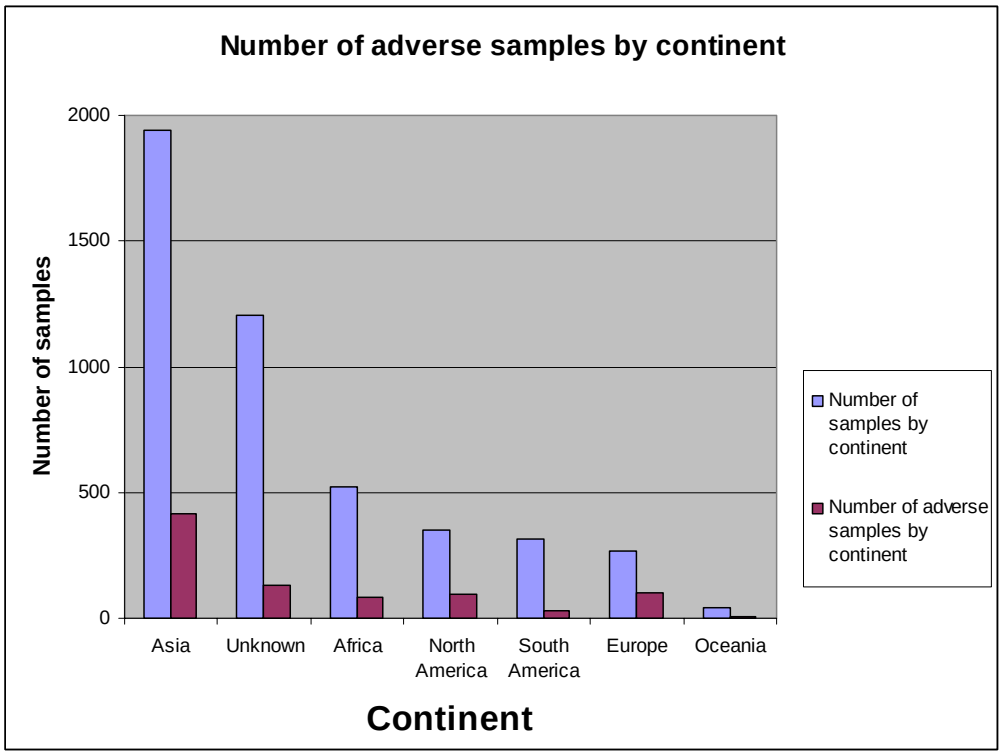
Country	% of samples per country
India	18.9
China	7.5
USA	6.5
Thailand	5.9
Turkey	4.2
Brazil	3.6
Ghana	3.5
South Africa	2.9
Iran	2.8
Pakistan	2.1

Table 4 Percentage of samples taken from each country

Of the samples taken, 895 were found to be unsatisfactory, either due to chemical composition, microbiological contamination or labelling contraventions. The following table summarises the total number of adverse samples that were taken from each continent.

	Number of samples by continent	Number of adverse samples by continent	Total % adverse of samples taken	% adverse of samples taken per continent
Asia	1941	428	47.8	22
Unknown	1203	154	15.2	12.8
Africa	524	86	9.6	16.41
North America	353	97	10.8	27.48
South America	315	29	3.2	9.21
Europe	267	98	10.9	36.70
Oceania	43	3	0.3	6.98
Total	4646	895		

Table 5 Adverse Samples by continent.



Graph 1 Number of samples and adverse samples per continent

Nearly half of all unsatisfactory samples that were taken originated in Asia, with the remainder being split fairly evenly across Africa, North America and Europe. Relatively few unsatisfactory samples were found from Oceania and South America.

However, when you consider the number of adverse samples taken per continent as a percentage of the total taken for that continent, Europe appears to have the greatest proportion of unsatisfactory results (36.7%). 75% of samples that originate in the EU failed due to basic labelling errors, misdescription or unsubstantiated claims.

When this information is further broken down for individual countries, it is found that just over 10% of the samples that were found to be unsatisfactory were sourced from India (10.7%) and a further 10.6% came from Thailand.

	Number of samples	Number of adverse samples	% of total adverse samples
India	652	93	10.73
China	258	30	3.46
USA	225	32	3.69
Thailand	205	92	10.61
Turkey	147	32	3.69
Brazil	126	17	1.96
Ghana	120	45	5.19
South Africa	100	17	1.96
Iran	99	21	2.42

Table 5 Number of unsatisfactory samples taken by country. The final column shows the percentage of unsatisfactory samples that originated from that country.

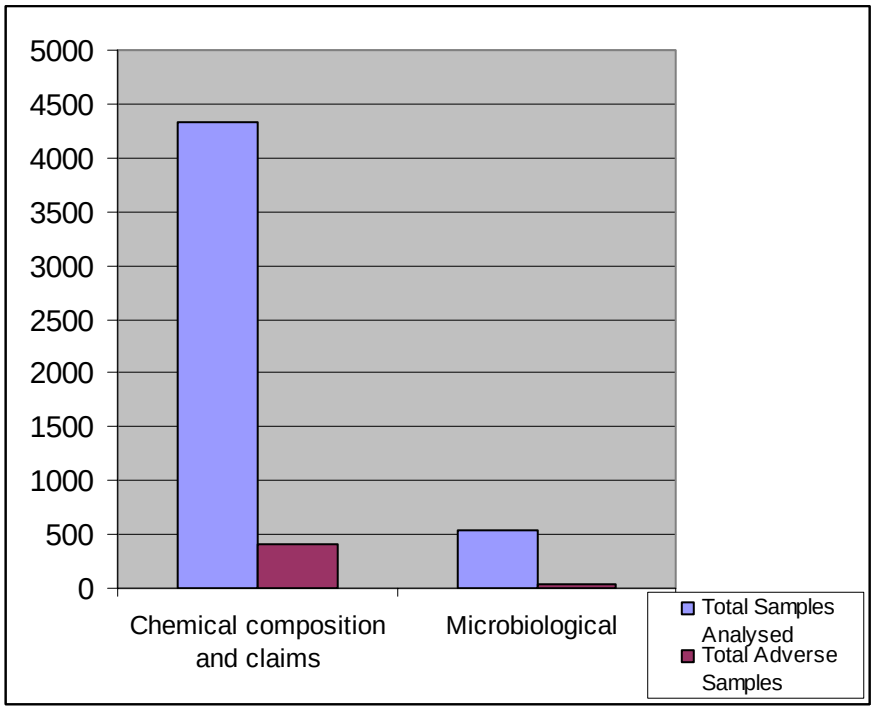
Although this data does not identify issues regarding particular imported foods from specific countries, it does show the countries that are less likely to comply with UK and EU legislation and highlights the continued need for authorities to monitor food imported from these countries.

Bulgaria is the only country in the top 14 countries with the highest number of unsatisfactory results from within Europe, with 19 of the 56 samples taken being found to be adverse. A range of products were sampled from Bulgaria, but those that failed were generally found to be unsatisfactory in terms of labelling and claims. Bulgaria is an EU accession country, due to become a full member in January 2007.

As with previous years, a large number of samples taken from The Netherlands were unsatisfactory, with 11 of the 22 samples taken failing. Nearly all of the unsatisfactory 11 samples were products of animal origin, and all failed due to basic labelling errors, false claims, undeclared ingredients, inaccurate labelling or added water.

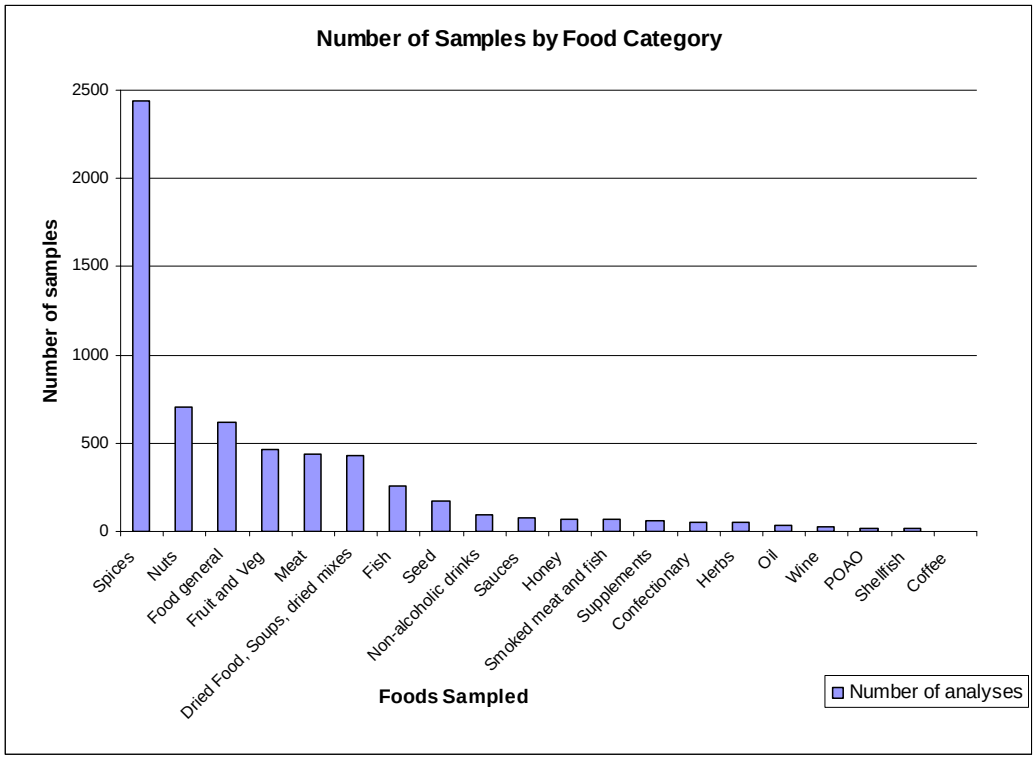
Categories of Food Sampled

Local authorities were asked to record the overall numbers of samples taken by food category. Of the 4646 samples taken, 4866 individual analyses were conducted: 4327 for chemical composition and claims and 539 for microbiological examination. Some samples underwent a number of types of analyses. It has been assumed that assessment of labelling was carried out in all cases, and that local authority officers have only reported on those samples that had labelling faults.



Graph 2 Number of analyses by type.

The following graph indicates the range and number of foods that were sampled and analysed in this year's programme in response to the priorities set by the Sampling Co-ordination Working Group.



As a result of the additional focus this year on the use of illegal and non-permitted colours in certain products, the number of spices taken as part of the programme far exceeds all other foodstuffs sampled. Just over 10% of samples taken were not clearly defined by local authorities and were described, for example as “food”, “cooked food”, “children’s food” etc and have therefore been entered in the tables as “food general”.

The remainder of this report will focus on the unsatisfactory analyses that were conducted rather than the total samples taken.

Chemical Composition

The majority (90 %) of all of the samples taken by local authority officers were analysed for chemical composition. A range of analyses was carried out on these samples, mostly in line with the priorities identified by the Sampling Co-ordination Working Group. Of these samples, 895 were found to be unsatisfactory.

Mycotoxins

The results of the 2004-5 programme indicated that the level of Mycotoxins in a range of imported foodstuffs (especially nuts and nut products) was unacceptably high and it was agreed that this aspect of work should be repeated in this year's programme**.**

Approximately 1200 samples were taken for aflatoxin analyses, with 147 (12.5%) found to be unsatisfactory. Nuts and nut products and spices make up nearly all of these unsatisfactory results. As with last year, most of these samples originated in either India or Ghana; however, it is not clear if this is a reflection of more intense sampling from these regions.

A range of commodities was tested for ochratoxin and 3% of samples tested were found to contain unsatisfactorily high levels. Again, nearly all adverse samples were spices, but the origin of these was much more varied with no particular continent coming out as the most prevalent source, but adverse samples originating from across 4 continents.

Local authorities took appropriate actions when adverse samples were found. In a number of cases RASFF alerts were raised, and local authority officers contacted the supplier and had the consignments destroyed, with the intention of further sampling of similar imports in the future. A number of local authorities referred the unsatisfactory findings to the relevant Home Authority.

The results from this aspect of the programme reflect a similar picture to last year, with over 10% of food samples analysed for aflatoxin being unsatisfactory and the source of these samples being broadly the same as the previous year's programme.

Polycyclic Aromatic Hydrocarbons (PAHs),

The European Commission introduced a regulation for PAHs in April 2005, setting maximum permissible levels for benzo(a)pyrene (BaP) in a range of foods including smoked fish and smoked meat. Therefore, it was felt that the 2005-06 Imported Food Programme would provide a useful opportunity to look at this issue in a variety of food products. Of the 287 samples taken, 35 were found to be unsatisfactory. As a result of this finding, a letter was sent to all UK border inspection posts in May 2006 to request that they undertake increased sampling and analysis of smoked and dried fishery products from countries in West Africa and South America.

Water in Meat.

The issue of water in meat has been a priority for the imported food sampling surveillance project since the programme began in 2003. This year, nearly 170 samples of meat were taken for this analysis, the majority of which were chicken, along with samples of pork and lamb. 26 samples were found to be unsatisfactory; most of these were for labelling offences (basic labelling fault or false description). 9 of these samples failed chemical analysis either showing elevated levels of extraneous water or hydroxyproline, the origin of which can only be determined after additional testing.

Of the 26 unsatisfactory samples, over half originated from within the EU. These samples were improperly (i.e. not accurately) described, or the content of meat was not accurately given. As with previous years, the Netherlands and Ireland were the source of several unsatisfactory samples, however, it is not clear if the meat was imported into these countries and repackaged before moving into the UK. The remainder of the adverse samples came from Argentina, Brazil, New Zealand and Thailand. The EU plants have been identified through the identification mark and this matter will be raised with the Commission.

Pesticides

A range of fruit and vegetables were sampled for the presence of pesticide residues, with 4 of the 139 samples found to contain higher than the permitted maximum level. The local authority responsible for taking these samples met with the trader to discuss the adverse results and what precautions should be taken to avoid this from happening again in the future.

90 samples of a range of foods, including honey and honey products and shell fish, were taken to detect for veterinary residues. 5 of these samples were found to contain nitrofuran and or antibiotic residues. The activity of the LA in following up these adverse results will be covered in the LACORS report.

Irradiation

Local authorities were asked to look at irradiation in a range of foods, including food supplements, fruit and vegetables and dried ingredients used in soups and spice mixtures.

Nearly 400 samples were taken for this analysis, of which 35 were found to be unsatisfactory, mostly due to incorrect labelling. The adverse samples fell across the full range of commodities tested. In most cases, the local authorities that found the adverse samples undertook formal re-sampling, but the results were not available within the timescale of this project and will be picked up in the LACORS follow up report.

Food Additives

In light of the Sudan dye incidents in early 2005, a late refinement was made this year to extend the project on illegal colours to the use of illegal and non-permitted colours in foods more widely.

Over 1000 food samples were analysed for a range of colours, the majority of which were spices, but oils, sauces, confectionary and fish were also sampled. Of the samples taken, six were found to contain illegal food dyes. Sudan I was found in a tandoori masala mix, Sudan IV was found in three separate palm oils and Orange II was found in a ground red chilli product and a pepper soup mix. Unauthorised use of Bixin (a non-permitted dye; not illegal, but restricted in use for certain foods) was detected in 18 samples out of 809 tested for this colour. In each case local authorities took appropriate follow-up action for these products. A detailed review of this work can be found at;

http://www.food.gov.uk/news/newsarchive/2006/dec/illegaldyes

Some of the samples that were tested for colours were also tested for preservatives and the high failure rate amongst these foodstuffs was mostly due to labelling offences. However, a few cases did show higher than permitted levels of sulphur dioxide, benzoic acid and sorbic acid. In each case, the local authority wrote to the importer and the item was removed from sale and disposed.

Food Supplements

A number of food supplement samples were taken by LA officers to test for illegal levels of irradiation. However, many officers felt the need to consult with the FSA and Medicines and Healthcare Products Regulatory Agency (MHRA) to determine if particular items sampled were foods or medicines.

There clearly remains confusion over this issue and how to define the nature of certain products so that local authority officers are able to apply the appropriate legislation.

Although ultimately the decision whether a product is medicinal lies with the MHRA, guidance for enforcement officers is produced and it would be valuable to draw this to officer’s attention.

Microbiological Examination

Generally, the Imported Food Programme focuses less on microbiological examination than on chemical composition. However, this year a few local authorities did undertake sampling for microbiological examination, under the local knowledge priority.

539 foods were sampled for microbiological examination, 34 of which were found to be adverse. Nearly half of all samples taken were fruit and vegetables, of which 14 were found to be unsatisfactory. 10 of these samples were found to contain *E. coli,* originating from Asia, mostly Thailand and Bangladesh. In each case, the local authority advised the importer and discussed the results with the FSA. Remedial actions were discussed with the importer regarding harvest and production so as to avoid this happening in the future.

26 samples of fresh herbs were taken, 14 of which were found to be unsatisfactory. Most of these samples had been contaminated with *Salmonella spp.*, *Escherichia coli* or *Staphylococcus aureus.* Typical action taken by local authorities was to notify the FSA as well as the relevant home authority and importer.

As a result of the very high level of unsatisfactory samples of fresh herbs found in this year's programme, it was agreed that one of the priorities for the 2006-07 programme should be to focus on the issue of microbial contamination of fresh produce.

Nearly 80% of all the samples that failed microbiological examination originated from Thailand, with the remaining failures having originated from 9 other countries. Again, this may be a reflection of the concentration of sampling on foods originating from this country, but regardless of this, the high level of adverse results originating in Thailand is of concern.

Labelling

It is assumed that Public Analysts and local authority officers considered the labelling of all of the samples that they took for the purposes of this project, and reported on only those that were found to be unsatisfactory. Local authorities were asked to categorise the labelling faults in the following manner;

> 1) Basic labelling fault: Information required by Food Labelling Regulations missing or incomplete or labelling information not clearly legible or easy to understand. Does not include missing required positive statements, such as contains irradiated ingredients or GM material.
>
> 2) Missing specific statements or declarations required by Food Regulations, eg: GM, meat content, presence of sweeteners.
>
> 3) False description or label likely to mislead as to nature, substance or quality or misleading claims - Includes composition not in accordance with ingredients list, false claims (incl. GM free or additive free), QUID.

321 samples were found to have basic labelling faults from across the full range of foods sampled for this project. Herbs and spices make up the largest group that failed due to a basic labelling fault, although this may have been due to the fact that these products made up the largest proportion of foods sampled for this project. Fish and shellfish generated a similar number of basic labelling errors as for herbs and spices. Considering that significantly fewer samples were taken for this type of commodity than for herbs and spices, it is concerning that such a high percentage were found to be unsatisfactory.

Examples of the types of labelling faults that were found include durability and nutritional information not being correct or not given in the prescribed manner, undeclared ingredients or the name of the food being incorrect.

Various follow-up actions were taken by local authorities upon finding a labelling fault. A number of local authorities passed the query on to the relevant Home Authority, but the majority wrote to the importer/ retailer/ supplier explaining the nature of the fault and what action was required to be taken. Many local authorities have proposed follow-up action, which will be discussed in the LACORS follow up activity report.

As with the range of foods displaying basic labelling errors, the source of these foods was spread across the full breadth of countries from which samples were taken, with no particular country being the most significant source. However, 4 of the top 5 countries for which these foods originated are in Asia.

48 samples from the full range of foods were found to have missing specific statements or declarations. Few details are given in the local authority reports on the actual nature of these faults and the follow up action was varied. In many cases the local authority sent letters to the importer/ supplier/ trader explaining the problem and providing advice about how to avoid it happening again in the future, or referred the issue to the relevant home authority.

The final category under labelling errors was false description. 31 samples failed on this aspect with 15 of them being meat or meat products. Again, it isn't clear from the local authorities' reports what the nature of the error was and again, the action taken by officers was varied. Most wrote or visited the importer/ supplier/ trader to discuss the issue and explain how it could be avoided in the future.

As before, the spread of countries that were the origin of these commodities was diverse, with no particular country or region being the most significant source of these labelling errors.

Greater detail of the type of labelling faults local authorities found will be covered in the LACORS follow-up activity report.

Conclusions

The 2005/6 Imported Food Sampling Programme has been a success, with the majority of local authorities delivering reports in accordance with their original bids. The work shows the continued need to provide a focus on imported foods.

Due to the manner in which the programme is set up, with priorities changing from one year to the next, it is not appropriate to directly compare outcomes year on year. However, it can be noted that the level of sampling / analysis has stayed approximately the same (4806 analyses in 2004/5 and 4646 in 2005/6), with a similar percentage of products being found to be adverse (19% in both years).

1 more local authority took part in the programme this year, through 13 less allocated grants. This indicates that although more authorities are benefiting from the grant money, they are doing so as part of larger regional groups. This is a positive move as it indicates that more of the grant money is being spent on sampling and analysis rather than on administration.

The sampling carried out on the illegal and non-permitted colours work showed that the large concentration of efforts across the UK to take a significant number of samples to investigate the scale of the problem has proved to be extremely effective. Additionally, the very low rate of Sudan I that was found in the spice and oil samples taken for this work indicates that the actions taken by the FSA and local authorities in early 2005 were successful, however, it should be noted that there remains the need for further vigilance in this area.

This year's programme also highlighted the issue of Poly Aromatic Hydrocarbons (PAHs) in smoked meat and fish products. As a result of this study, a letter was sent to all UK Border Inspection Posts in May 2006 to request that they undertake increased sampling and analysis of smoked and dried fishery products from countries in West Africa and South America.

The action taken by local authorities after finding an unsatisfactory result will, as with last year, be evaluated in the follow-up activity report by LACORS, on behalf of the FSA. Agency policy officers are concerned that local authorities do not notify or consult the Agency when unsatisfactory samples are found.

The quality of the data that was submitted by local authorities was extremely variable and sometimes inconsistent, which made analysing the results difficult. It has been suggested that a longer lead in time, enabling local authorities to sample and follow up results over a longer period, may assist in the quality and completeness of the data submitted.

Actions

1) Local authorities should be reminded of their responsibility to inform the FSA when an unsatisfactory sample is found.

LAs will be reminded of this in the invitation to tender document that will be sent out at the start of the 2007/08 programme.

2) The results from the mycotoxin aspect of the programme reflect a similar picture to that of last year, with the source and quantity of adverse samples being broadly the same. The FSA should consider developing and using standardised protocols and encourage LA officers to take formal samples so that action on this issue can be taken.

This has been discussed and agreed – see section on Recommendations below.

3) FSA to update on activities regarding the notification sent to Border Inspection Posts regarding increased sampling and analysis of smoked and dried fishery products from countries in West Africa and South America.

The Agency's *instruction to Border Inspection Posts to investigate PAH levels in dried and smoked fish from Africa remains in place and high levels are still occasionally seen in products from this area both from UK inspections and by other Member States. The FSA has been in discussion with a new industry organisation that has been set up to address this issue and this organisation is also proposing to make a case to the EC for a review of the regulation.*

4) The EU plants that were the source of the adverse water in meat samples have been identified through the identity mark and this matter should be discussed with the Commission.

The Agency is aware of this long running issue and has raised it on several occasions with the European Commission (EC). Subsequently, The Food and Veterinary Office of the EC undertook a limited series of missions to look at the issue of added water and water retention agents in chicken produced from certain European countries. This included missions to the UK and The Netherlands (report numbers 7577/2005 and 7568/2005 respectively).

Regarding UK producers and manufacturers, the Agency will soon be issuing a public consultation on best practice guidance for the labelling of meat products. The products covered include chicken breasts with added water and other products that look like a cut, slice or joint of fresh meat and therefore could be confusing for consumers. Best practice on the clear labelling of added ingredients is covered in this draft guidance, including for added water. The Agency is also reviewing aspects of the relevant national legislation as part of its programme to look at reducing burdens on businesses whilst still maintaining consumer protection. The labelling of added water will be considered as part of this review.

5) Explore the need for further guidance for local authorities on the definition of supplements in terms of when they are classified as a medicine or a food.

The Agency has arranged for a speaker from Medicines and Healthcare Products Regulatory Agency (MHRA) to speak at an upcoming Food Standards Update Course for food standards enforcement officers. Other mechanisms for drawing LA officers' attention to existing MHRA guidance are still in discussion.

6) The FSA should investigate the high level of microbiological failures from foods originating from Thailand and notify the findings to the Commission.

This became a priority for the 2006/07 programme, and further action will be taken dependant on the outcomes of that study.

Recommendations

The Sampling Co-ordination Working Group should discuss the following recommendations;

1) The lack of continuity between the priorities set and the number and type of samples taken each year makes it impossible to compare the results on a year by year basis. It would be useful to discuss whether there is any value in changing the approach to this work to ensure aspects (sampling procedure etc) are standardised in order to enable year on year comparison of data.

The 2007/08 programme will be revised to incorporate this recommendation. It is intended that 2 of the priorities will be set, with standard protocols produced. These will then run over a period of years, providing consistent data that can be directly compared. Greater encouragement will be given to LAs to take formal samples upon which action may be taken when adverse results are found

2) Some local authorities have complained that the timing for these projects is tight and would like them to be spread over a longer period. This would be dependant on the local authorities submitting their reports promptly at the end of the period, to enable input into the following year's programme.

The programme will continue to be brought forward in to the financial year. The intention is that the 2007/08 programme will start at the beginning of August 2007. Discussion will also take place prior to the 2007/08 programme about separating out the Port Health Authority grants, and starting those sooner. PHAs are in the position to only be able to sample when the products arrive in ports, which is beyond officers' control.

3) The results template needs to be significantly revised to improve the consistency and detail of the data submitted by local authorities to the Agency. It must be made clear that completion of this template is mandatory to receiving a grant. Written reports analysing the data more fully are welcome, but must be submitted in addition to the completed template.

The results template was significantly revised for the reporting of the 2006/07 programme. The new template has fewer free text fields and more drop down menus, making the reporting and analysing process more straightforward.

4) Local authorities that have received training and have access, should use the UKFSS system to submit results. This way, the results can be fed into the national database, which will enable comparisons to be made and more straightforward analysis of the results. This is a longer term priority.

In the 2007/ 08 programme, those authorities that have received training will be encouraged to submit their results using the UKFSS. Data for the report will then be able to be taken directly from the system, rather than LAs having to complete

the results template. However, it is appreciated that not all LAs have access to the system and some of those that do are not fully using it due to various local IT issues and the ongoing problem of double entry of data. Therefore, this recommendation will not be fully implemented in the 2007/2008 programme.

Annex 1 List of Local Authorities that took part in the 2005/2006 Imported Food Sampling Programme

	Authority/ Group Submitting Bid	LAs in group bids	
1	Bolton MBC		
2	CEnTSA	Birmingham	Stoke
		Coventry	Telford
		Sandwell	Warwickshire
		Shropshire	Walsall
		Staffordshire	Wolverhampton
3	Crawley Borough Council		
4	Denbighshire County Council		
5	Dover District Council		
6	Durham County Council		
7	East Ayrshire Council		
8	East Riding of Yorkshire Council		
9	Essex FLG	Basildon	Essex CC
		Braintree	Harlow
		Brentwood	Maldon
		Castlepoint	Tendring
		Colchester	Thurrock
10	Glamorgan Food Group	Bridgend	Rhondda Cynon Taf
		Cardiff City	Vale of Glamorgan
		Merthyr	
11	King's Lynn and West Norfolk Borough Council		
12	Lancashire County Council		
13	Leicester City Council		
14	Lincolnshire Food Group	Boston	North Kesteven
		East Lindsey	South Holland
		Lincoln City	South Kesteven
		Lincolnshire CC	West Lindsey
15	London Borough of Camden		
16	London Borough of Hammersmith and Fulham		
17	London Borough of Hillingdon		
18	London NE Sector FLG	Barking & Dagenham	Islington
		Camden	Newham
		Enfield	Redbridge
		Hackney	Tower Hamlets
		Havering	Waltham Forest
19	London NW Sector FLG	Barnet	Haringey
		Brent	Harrow
		Ealing	Kensington & Chelsea
20	London Port Health Authority		
21	Mersey Port Health Authority		
22	Newcastle City Council		
23	North Lincolnshire Council and		
24	North West Leicestershire District Council		
25	Northern Ireland	Antrim	Down
		Ards	Dungannan
		Armagh	Fermanagh
		Ballymena	Larne
		Ballymoney	Limavady

		Banbridge	Lisburn
		Belfast	Magherafelt
		Carrickfergus	Moyle
		Castlereagh	Newry & Mourne
		Coleraine	Newtown Abbey
		Cookstown	North Down
		Craigavon	Omagh
		Derry	Strabane
26	Northumberland County Council		
27	Norwich City Council		
28	Portsmouth City Council		
29	Renfrewshire Council		
30	Rhondda Cynon Taff County BC		
31	Rotherham MBC		
32	Slough Borough Council and		
33	South Ayrshire Council		
34	South Yorkshire Liaison Group	Doncaster	Rotherham
35	Southampton Port Health Authority		
36	Southend Borough Council		
37	Stockton on Tees		
38	Suffolk Coastal District Council		
39	SWERCOTS	Bournemouth	Poole
		Bristol City	Somerset CC
		Cornwall CC	South Gloucestershire
		Devon CC	South Somerset
		Dorset CC	Swindon
		Gloucestershire CC	Torbay
		North Somerset	West Wiltshire
		Plymouth City	
40	Telford and Wrekin Borough Council		
41	TSSE	Bracknell Forest	Oxfordshire
		Brighton & Hove	Portsmouth
		Buckinghamshire	Reading
		East Sussex	Slough
		Hampshire	Southampton
		Kent	Surrey
		Medway West	Berkshire
		Milton Keynes	West Sussex
42	Uttlesford District Council		
43	West Yorkshire Trading Standards Service	Bradford	Leeds
		Calderdale	Wakefield
		Kirklees	
45	Wigan council		