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National coordinated risk-based food and feed sampling programme 2011-2012

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Summary of findings

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1. Executive Summary

This report summarises the food and feed sampling data collected by 278 enforcement authorities throughout the UK during 2011/12 under the FSA's National coordinated sampling programme.

The surveillance of imported food and feed provides an essential contribution to public health protection. This programme supports the FSA's science and evidence strategy for 2010-15, which sets out key evidence and actions required to deliver our strategic objectives that imported food, is safe to eat.

The objective for this sampling programme is to raise the importance of Enforcement Authority sampling, surveillance and controls for particular imported food/feed both at the port of entry and 'inland'. This report demonstrates the benefits of collaborative working and illustrates the high level of regulatory compliance of food and feed. It also provides continued confidence to the consumer that effective measures that in place to protect public health, and provides useful information to local authorities tasked with food and feed safety enforcement.

Levels of compliance found were similar to previous years; 97% for food microbiological samples, 95% for food chemical analysis and 99% for feed samples. Enforcement authorities took action in all cases. All the samples taken were targeted at areas of known or suspected risk and therefore, represent a higher level of non-compliance than would be expected for food generally in the UK supply chain. Consumer can therefore, be reassured of the safety of food during this period.

2. Introduction

The FSA has continued to work with enforcement authorities to improve the effectiveness of controls on imported feed and food entering the United Kingdom. This National Co-ordinated sampling programme provides financial support in the form of grant funding to support and coordinate enforcement authorities' sampling and surveillance across the UK. It addresses the main outcomes from the FSA's 2010-15 Strategic Plan that imported food is safe to eat and also that food produced or sold in the UK is safe to eat. The FSA helps by supporting additional risk-based targeted checks at ports and monitoring of imports throughout the food chain. This period covered in the report was more important than ever as we had the eyes of the world were on the UK in the run up to the 2012 games. As a result the sampling programme priorities were extended to cover the same domestic UK productions.

In 2011/12 the FSA made £1.6 million funding available for food sampling by enforcement authorities and £400,000 for feed sampling. This brings the total investment over the past seven years to £9.2 million. (Wherever enforcement authorities are mentioned in this report they include PHAs, LAs and groups of LAs.) Extra funding was allocated this year in consideration of the responsibilities with respect to the Olympics to enable more work to be carried out.

Sampling and surveillance of food and feed is an essential approach to protecting public health and the priorities for this year's programme were based on information and intelligence gathered by the Agency, including emerging risks.

Intelligence is gathered from various sources such as; Incidents database; Enforcement authorities; Surveillance programmes (including 2010/11 imported food and feed sampling programme); Food Fraud database; UK Food Surveillance System (UKFSS); EU reported rapid alert system form food and feed (RASFF) and Other Governmental establishments (inc, Health Protection Agency, Department for Environment, Food and Rural Affairs and Department of Health). The objectives for this programme are:

- to improve overall Enforcement Authority sampling, surveillance and controls for food and feed;
- to determine compliance around areas of concern within the UK food and feed chain;
- to help increase controls in areas of higher risk;
- to enhance our understanding of the level of chemicals present in food and feed, which will be used to develop our policies and to inform UK negotiating positions in Brussels;
- to protect the food chain in the run up to the Olympics;

The following priority areas for sampling food were identified;

Priority	Example
1) Using local knowledge and expertise	Enforcement authorities may use local knowledge or intelligence to identify 'risk-based' local imported food sampling issues.
2) Imported Food (mostly for checks at ports)	a) Compound and derived products containing groundnuts (at 20% or above) from countries such as Argentina and Brazil (aflatoxins). [*Note: 20% is the limit in 1152/2009*] – for those which **don't fall within the scope of 669/2009.** b) Brazil nuts in shell from countries other than Brazil for aflatoxin testing c) Products considered to be a risk to consumer health from pesticide residues – **with evidence provided of the reasons for concern.** (These may include for example products similar to those listed in 669/2009).
3) Microbiological	a) Raw/lightly cooked ready to eat foods, such as steak tartare, undercooked burgers, pâté made with undercooked livers, *sous vide* foods etc.
	b) Food produced in the UK and EU: *Listeria monocytogenes* in cooked meats
	c) Foods from outside of the EU: *Salmonella* in sprouted seeds (e.g. alfalfa, mung bean, lentil, aduki bean sprouts etc) and herbs and spices (dried and fresh)
	d) Foods from outside of the EU: poultry for Campylobacter
4) Mycotoxins	a) Aflatoxins in maize and maize products
	b) Aflatoxins in pistachio nuts from USA
	c) Ochratoxin A in spices
	d) OTA in cereals and bakery products
	e) Lesser known mycotoxins including Moniliformin, Citrinin, Cyclopiazonic acid, Alternaria toxins and Sterigmatocystin in a range of cereals and cereal products
	f) OTA in dried fruits: sultanas, raisins and figs and fresh produce: grapes and onions
	g) Patulin in pressed apple juices
5) Food Contact Materials	a) The migration of primary aromatic amines in kitchen utensils
	b) The migration of formaldehyde in melamine ware
6) Process Contaminants	a) 3-mcpd in non-naturally fermented soy sauce, Other sauces that have been made via protein hydrolysis, processed meat products, risks bread, crackers and similar
7) Organic Contaminants	Non dioxin-like PCBs in meat, fish and dairy products -

	PAHs in herbal supplements - on-going negotiations on new limits
	Dioxins in clay food supplements

The animal feed sampling priorities for 2011-12 were:

	Feed Additives	Substance/Hazard
1.	Copper carbonate	Heavy metals and dioxin-like polychlorobphfenyls (PCBs)
2.	Authorised copper chelates	Dioxins and PCBs
3.	Copper oxide	Heavy metals and dioxin-like PCBs
4.	Copper sulphate pentahydrate	Heavy metals and dioxin-like PCBs
5.	Dicalcium phosphate	Heavy metals including arsenic and cadmium
6.	Iron oxide	Heavy metals including lead.
7.	Manganous oxide or manganic oxide	Heavy metals and PCBs
8.	Manganous sulphate monohydrate	Dioxins and PCBs
9.	Monocalcium phosphate	Fluorine and heavy metals
10.	Sepiolite	Lead
11.	Tagetes (Red colouring for feed)	Dioxins
12.	Zinc oxide/zinc sulphate	Heavy metals including cadmium and PCBs
13.	Other authorised trace elements belonging to the functional group of compounds of trace elements referred to in Annex I, 3 (b) of Regulation (EC) No 1831/2003	Undesirable substances (heavy metals)

	Other feeding stuffs	Substance/Hazard
14.	Feed premixtures	Dioxins and level of declared ingredients
15.	Groundnuts	Aflatoxin B1
16.	Maize and maize products	Unauthorised GM and mycotoxins
17.	Soya and soya products	Unauthorised GM and mycotoxins
18.	Oils and vegetable fats	Dioxins and PCBs

3. Food Sampling data

3.1 Overall data trends

During this programme a total of 4836 samples were submitted for either microbiological or chemical testing, of which 23% were formally taken. 6396 different analyses were carried out on these samples, of which 882 were for microbiological testing. Of the total number of samples, 3% were found to be unsatisfactory, that is not complying with legislative requirements, for microbiological contamination and 5% for chemical contamination or composition reasons. 16%

were found to be noncompliant for labelling requirements. Four samples failed on both chemical and labelling grounds. Visual checks on product labels are routinely carried out by public analysts on samples submitted for chemical examination. The focus in this report is on the results for microbiological and chemical analysis. The food labelling data are discussed in Section 6.

Table 1: Overall sample results

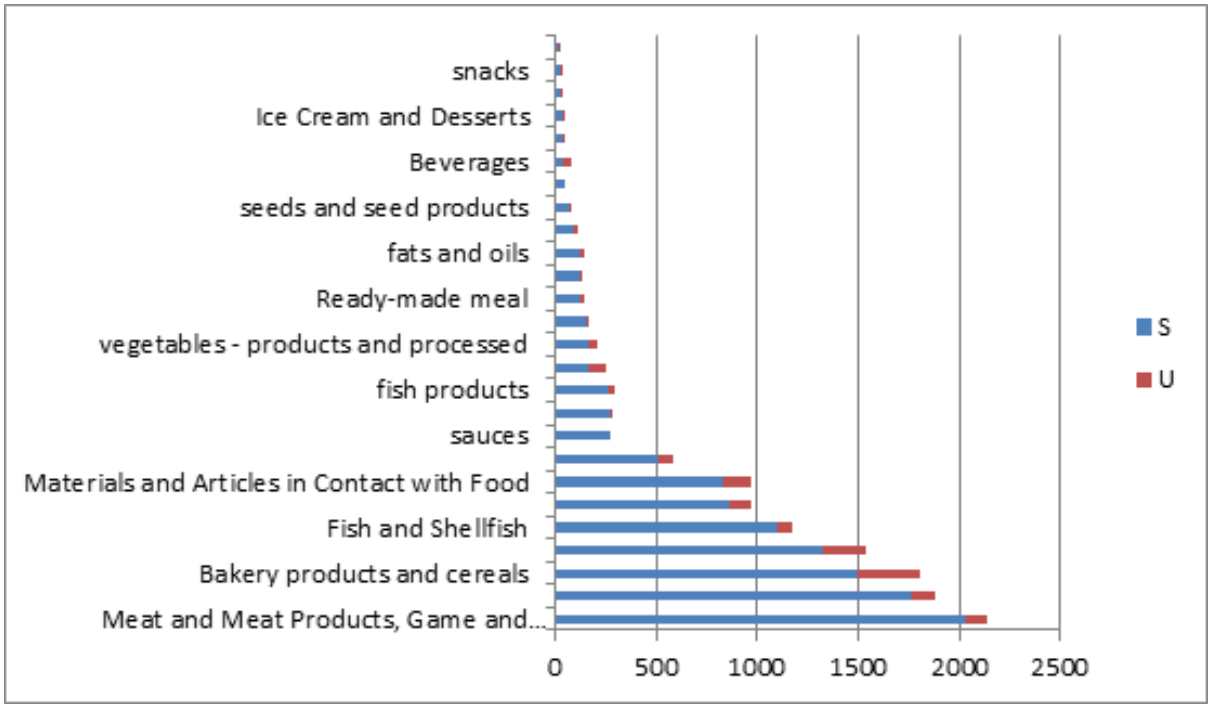
	No. of samples	No. of overall satisfactory results	% compliance
Microbiological	882	857	97%
Chemical	5514	5250	95%
Total	**6396**	**6107**	**95%**

In comparison with previous years it can be seen from the table below that the overall % non-compliance rate has persisted.

Table 2: Breakdown of sampling statistics from 2007/08 – 2011/12

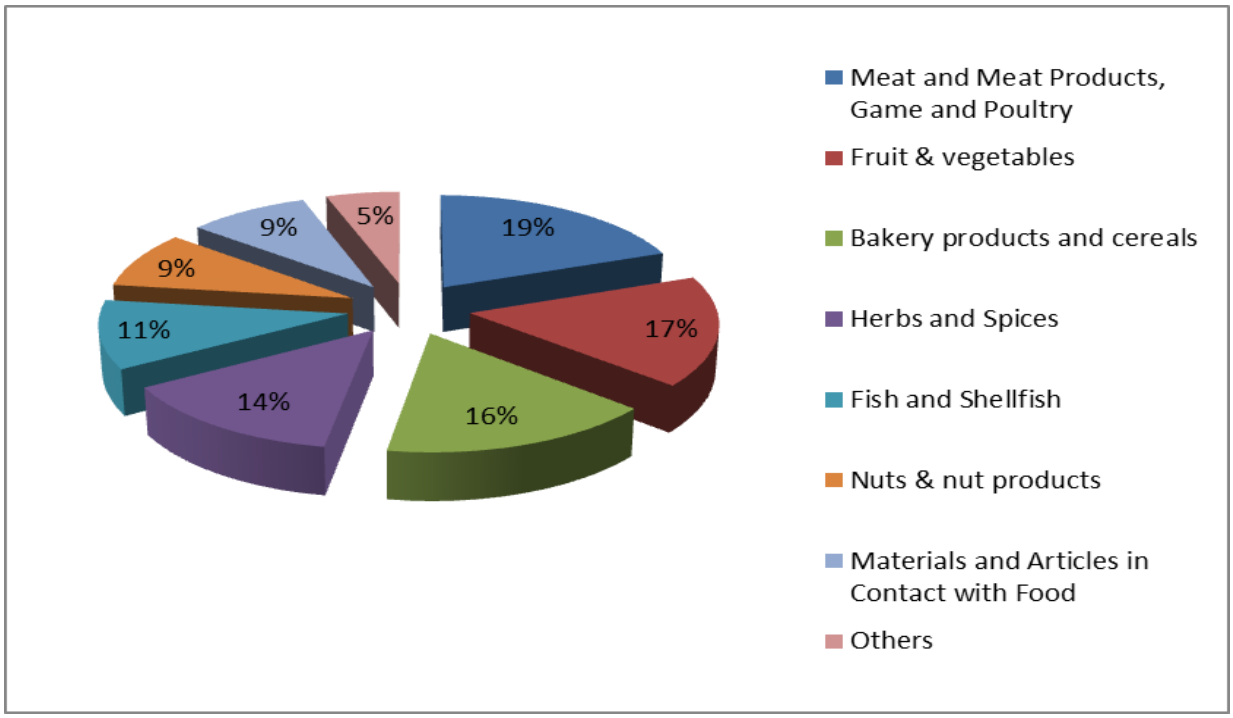
	2007/08		2008/09		2009/10		2010/11		2011/12	
	No. of samples taken	No. of failures (% non-compliance rate)	No. of samples taken	No. of failures (% non-compliance rate)	No. of samples taken	No. of failures (% non-compliance rate)	No. of samples taken	No. of failures (% non-compliance rate)	No. of samples taken	No. of failures (% non-compliance rate)
Microbiological	280	20 (7%)	719	32 (4%)	501	16 (3%)	302	10 (3%)	882	25 (3%)
Chemical	3876	346 (9%)	5078	292 (6%)	5345	245 (5%)	4534	214 (5%)	5514	264 (5%)

Chart 1: Number of samples taken according to food category in 2011-12



The most commonly sampled food groups were meat and meet products, fruit and vegetables, bakery products and cereals and herbs and spices.

Chart 2: Breakdown of product types sampled



As can be seen from the table below the majority samples were imported from outside the EU.

Table 3: Breakdown of overall sample results according to continent

	UK (%)	Rest of EU (%)	Non – EU (%)
Satisfactory	0.9	26	60
Unsatisfactory	0.1	3	10

As seen in past years, Asia was the source of the highest number of non-compliances, which indicates that further work targeting these countries is merited. The majority of samples were from China, India and Thailand. The proportions of samples from the main exporting Asian countries are given below.

Table 4: Breakdown by country of samples imported from Asia

Country	No. of samples	No. unsatisfactory	% Proportion of countries from Asia
China	953	106	26%
India	685	73	18%
Thailand	394	74	18%
Vietnam	136	11	3%
Pakistan	106	17	4%

Hong Kong	88	10	3%
Malaysia	71	15	4%
Japan	68	5	1%
Bangladesh	51	7	2%
Other	574	86	21%
Total	**3126**	**404**	**100%**

3.2 Microbiological sampling data

Listeria monocytogenes is one of the key pathogens the FSA considers as part of its aim to reduce food borne disease. In the UK, illness from *Listeria monocytogenes* (listeriosis) has increased in recent years, particularly among those people over 60 who have weakened immune systems. Although listeriosis is not common, it can be life-threatening in people with reduced immunity and can have serious implications for pregnant women. Listeriosis has been linked to eating chilled ready-to-eat foods such as sliced meats and pâté which have been inadequately chilled.

Recent FSA surveys on these types of foods have been based on market share data and as a result have focused on products from major retailers with relatively few samples from small retailers, convenience stores etc. For this reason sampling of non-EU ready-to-eat meat products such as cooked sliced meats, pâté and meat spreads, and speciality meats (e.g. cured sausages), with a focus on products sold by smaller retailers, were undertaken to ascertain the extent of these problems.

3.2.1 Samples and level of compliance

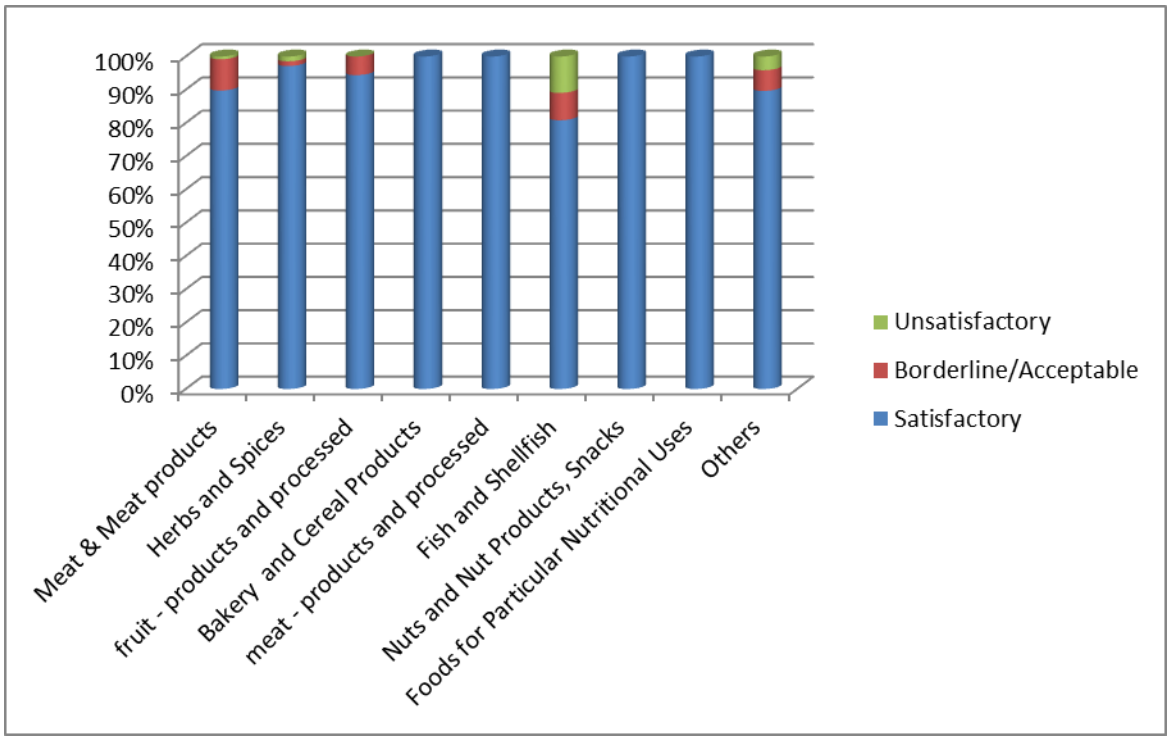
882 samples of various food products were taken for microbiological testing, on which 1762 microbiological analysis took place. The breakdown on the level on compliance can be seen in the table below:

Table 5: Overall microbiological samples results

	No of samples (% compliance)
Satisfactory	1612 (92%)
Borderline/Acceptable	125 (7%)
No. of unsatisfactory	25 (1%)
TOTAL	**1762**

A total of 1082 tests were carried out on meat (products and processed) were samples for microbiological contamination. All samples were satisfactory for *Listeria monocytogenenes.* Nine samples were deemed to be unsatisfactory; one for high level of Enterobacteriacea, one for high level of campylobacter and the remaining for a high Total Viable Count (TVC). 102 were found to be borderline/Acceptable according to the PHE guidelines. A breakdown of the products tested can be seen below.

Chart 3: Microbiological samples according to food category



Of 135 samples of herbs and spices, two were found to be unsatisfactory due to Enterobacteriaceae level or unsatisfactory Salmonella presence.

Seventy-three fish and shellfish products were also sampled, of which two were found to be unsatisfactory due to levels of Escherichia coli, one for unsatisfactory levels of Campylobacter and four for a high Total Viable Count (TVC).

The majority of the samples analysed for microbiological contamination were found to be satisfactory. Of the 25 unsatisfactory samples, 52% were due to a high TVC. Only one sample was deemed to be potentially injurious to health and, as a result, a RASFF was issued.

The remaining unsatisfactory samples were classed as such due to the presence of indicator organisms and/or TVC count. Whilst these are not considered to be a risk to health themselves they can be used as an indicator of poor hygiene and the quality of food. Action has been taken on all these samples from notifying importers to advice from retailers so that these issues could be investigated further.

In conclusion, the result from this survey have again indicted that a high percentage of the foods sampled and analysed were safe and fit for human consumption.

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3.3 Chemical sampling data

Overall, 5250 out of 5514 of the samples submitted for chemical analysis were reported as satisfactory. Fruit and vegetables (13%), meat and meat products (12%), fish and shellfish (8%), and herbs and spices (8%) were the most frequently sampled categories. Various analyses were carried out on these samples as specified in this programme's survey requirements. The failure rate of 5% is similar to previous years. The types of analyses and the key areas where unsatisfactory results were obtained are presented in Table 6.

Table 6: Chemical analyses conducted on food samples and the number of satisfactory and unsatisfactory results obtained for each

Type of analysis*	Total No. of tests	No. of unsatisfactory results	% unsatisfactory results	Main types of failures
Additives	2018	8	0.4	Additives above permitted levels
Allergens	151		2	Allergen declaration not visible to consumer
Composition claims	2170	66	3.4	• 73%: % meat content and/or % added water above/below declaration • 15%: presence of mineral oil not detected • 3%: fish species incorrect
Contaminants	452	17	3.8	42% herbs & spices and 38% vegetable above pesticide Maximum Residue Level
Food Contact Materials	929	64	6.9	• 70%: exceeded PAAs limit • 30%: high levels of formaldehyde
Inorganic contaminants	1674	6	0.4	
Irradiated foods	534	54	10	Food supplements and herbal products and herbs & spices were the most commonly products found to be non-compliant.
Mycotoxins	4600	32	0.7	Aflatoxins and/or Ochratoxins above legal limits in herbs & spices
Organic contaminants	1687	9	0.6	
Process Contaminants	273	6	2.2	High levels of 3-MCPD in soya sauce

Radiological Contaminants	58	0	0
GM	31	0	0

*Note that each sample may be subjected to a range of tests with each type of analysis

The highest percentage of failures was seen in the Irradiated food and Food Contact Materials categories.

Out of 534 products analysed for presence of irradiated ingredients, 54 were initially unsatisfactory through initial screening tests although only 9 were shown to be non-compliant in confirmatory tests. The non-compliant products were food supplements, Asian noodle, soup & sauce products and spice mixes and these products should continue to be targeted in future sampling.

Further sampling to look at the migration of primary aromatic amines from kitchen utensils and the migration of formaldehyde from melamine ware has been funded as part of the 2012/113 survey, to continue to monitor the situation. The Agency has also continued to provide advice to stakeholders on the food contact material legislation via our website, letters and direct enquiries and have updated LAs through our training programme. .

3.4 Food labelling

The majority of samples taken were also assessed for labelling compliance with food legislation, as previous programmes have identified poor or inappropriate labelling in a significant number of samples. These checks were carried out by the Public Analysts - no related chemical examination was undertaken to verify the labelling.

Food labelling rules are harmonised at EU level under Directive 2000/13/EC (current at time of this programme). The principal provisions of the UK Food Labelling Regulations 1996 (as amended) state the labelling requirements for pre-packed food (with a few exceptions) that is ready to be delivered to the ultimate consumer.

Technically an offence is only committed at the point of sale so, where a food is checked on import, advice can only be given to the importer and the matter rose with the LA of destination.

There is no statutory definition of “place of origin or provenance” in the Food Labelling Regulations 1996 or of “origin or provenance” in Directive 2000/13/EC. Under WTO Rules, the country of origin is deemed to be the “place of last substantial change.”

Additional labelling requirements and controls are in place for certain foods for example those that contain specific ingredients or that are packaged in a specific manner (e.g. in a modified atmosphere) or make a certain type of claim. Quantitative ingredient declarations (i.e. QUID) must be given for ingredients mentioned in the name of a food. For example, the meat content of meat products must be quantified as a percentage of the weight of the final food, either next to the name of the food, or in the ingredients list.

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Table 7: Breakdown of labelling non-compliance

Nature of labelling fault	Total
Minor labelling fault (specific reason for failure not specified)	273
Nutritional information format	189
Errors in ingredients list, QUID declaration	150
Name insufficiently precise	114
Durability marking	102
Field of vision	25
Category of additives not declared	23
No declaration – GMO, Food Allergens	20
Inappropriate labelling for specific foods	10
Unauthorised health claim	10
Name of business operator	9
Product or ingredient in product has been irradiated	9
Product does not comply with the requirements of the Tobacco Products (manufacture, presentation and sale) (Safety) Regs 2002 - none of the printed warnings required by the above are present.	6
No intended use	5
Illegibility of label	3
No English version of name or ingredients	3
No product labelling	1
Total	**952**

3.4.1 Overall data trends

10% (651) of all samples submitted for checks were found to be inappropriately labelled to some extent. Whilst labelling failures represent 69% of the non-compliances seen it is important to note

that compared to last year this is a reduction of 6%. A breakdown of the precise nature of labelling faults can be seen below. It is important to stress that a number of samples were found to be unsatisfactory for more than one labelling fault. For this reason the number of failures listed is higher than the number of samples that failed.

3.4.2 Conclusions

Whilst a number of labelling irregularities were reported, the large majority of products were compliant. The most common reasons for non-compliance with labelling legislation were errors in: nutritional information format;ingredients list; QUID declaration; name of product being insufficiently precise; and durability marking.

The follow-up action of unsatisfactory samples in this surveillance exercise included checking further samples, contacting the importer (by letter, phone or personal visit) and Home Authority referral.

Labelling matters have continued to contribute to the greatest proportion of non-compliance of samples within the programme, the most frequent nature of labelling faults remain; errors in the ingredients list; nutritional information format; and durability marking.

4 Feed sampling data

4.1 Programme Outline

The Agency collaborated with enforcement authorities across the United Kingdom to monitor and improve the control of imported feed entering the UK. As part of the 2011/12 imported feed sampling programme, the Agency distributed additional funding to 112 authorities in England, Wales, Scotland and the Department of Agricultural and Rural Development in Northern Ireland (DARDNI). The authorities involved are listed in Annex I. 2,293 analyses were taken as part of the programme with approximately £390,000 allocated by the FSA. Animal feed samples were analysed for the presence of undesirable substances and undeclared Genetically Modified material in accordance with the guidelines and priorities outlined above.

Enforcement authorities sampled a wide range of imported feedingstuffs. These included feed additives, feed premixtures, soya and soya products, groundnuts and other feed materials. The basis for sampling was established from the Animal Feed Sampling Priorities and these have been identified using the Rapid Alert System for Food and Feed (RASFF) system. In addition, sampling was directed through concerns from the European Commission and input from other Divisions in the Food Standards Agency.

4.2 Summary Findings

During the 2011/2012 programme, of the 366 official samples taken in the United Kingdom, 364 passed and 0.55% failed to meet legislation criteria. Below is a comparison of the sampling results over the past three years.

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Table 8: Breakdown of animal feed sampling results in 2009/2010, 2010/2011 and 2011/2012

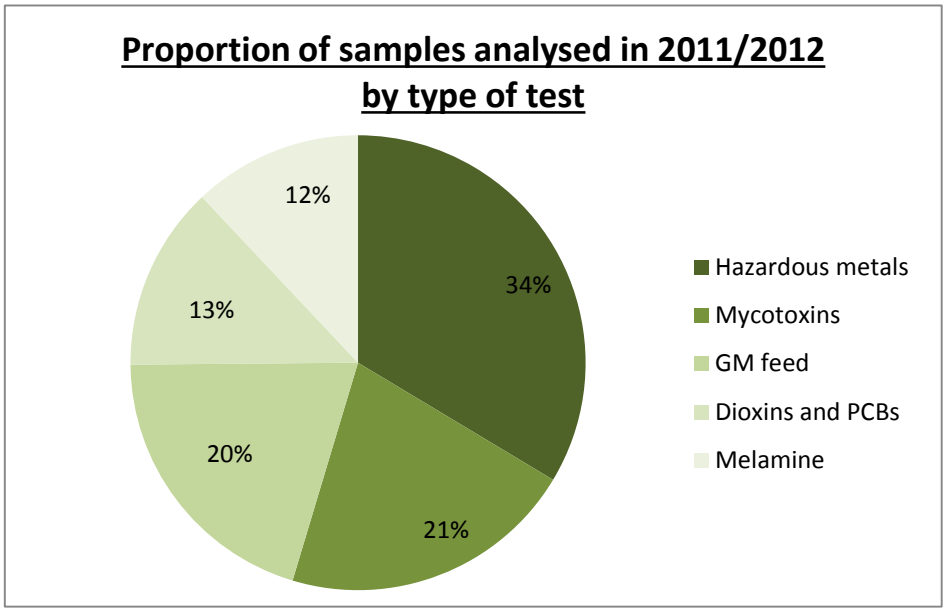
2009/2010			
Substance	**Number of samples analysed**	**Number of non-compliant samples**	**% non-compliant**
GM feed	51	5	11.9%
Mycotoxins	71	5	6.3%
Hazardous metals	51	2	3.6%
Dioxins and PCBs	41	0	0%
Melamine	16	0	0%
Grand Total	**230**	**12**	**5.2%**
2010/2011			
Substance	**Number of samples analysed**	**Number of non-compliant samples**	**% non-compliant**
GM feed	81	4	4.9%
Mycotoxins	137	3	2.2%
Hazardous metals	33	2	6.1%
Dioxins and PCBs	23	0	0%
Melamine	13	0	0%
Grand Total	**287**	**10**	**3.2%**
2011/2012			
Substance	**Number of samples analysed**	**Number of non-compliant samples**	**% non-compliant**
GM feed	74	0	0%
Mycotoxins	77	0	0%
Hazardous metals	123	2	1.63%
Dioxins and PCBs	48	0	0%
Melamine	44	0	0%
Grand Total	**366**	**2**	**0.55%**

There were two cases of non-compliance in the 2011/2012 project. The enforcement action taken was the detention and removal from the feed chain of the contaminated batch and full traceability of the batches obtained to inform RASSF notifications. The Food Standards Agency's risk assessment was that the mercury content exceeded the permitted maximum limit for feed materials and so did not comply with Directive 2002/32. The affected material was subsequently destroyed by the manufacturer. The details of the samples are below:

Table 9: Details of animal feed samples that were non-compliant in 2011/2012

Substance	Non-compliant sample information	Country of Origin
Hazardous metals	Cuxavit B2 80% Riboflavin	China
Hazardous metals	Vitamin D3 500 Feed Grade	India

Samples that are tested for hazardous metals account for 34% of the official sampling completed during the period. The term 'hazardous metals' covers testing for cadmium, arsenic, lead and mercury. As these are toxic metals, testing and monitoring for these substances is critical to preventing the contamination of animal organs, particularly the kidney and liver. A robust sampling programme has ensured timely detection of the source of contamination. The two samples that invoked follow up action during the programme were part of the evidence base for the National Enforcement Priorities 2012/2013 (ENF/E/12/008). The proportion of samples is depicted below to express the spread of sampling during the 2011/2012 reporting period:



5 Overall conclusions and future work

There was a greater use of UKFSS to record samples and their analysis during 2011/12, which has increased confidence in the dataset. When entering results onto the UKFSS database, local authorities provided sample details and the project code. This meant it was easier to extract data from UKFSS to report summary findings, samples that were taken as part of this programme could be distinguished from routine sampling and other projects. This has made the analysis more accurate and supported the development of the emerging risk food and feed profile for the United Kingdom. The reliability of reporting has improved and UKFSS allows the results to be available on a real time basis and in the required amount of detail and format, which allows rapid evaluation. This will help local authorities and the Agency to act quickly when required.

Grants are available to support the installation and use of UKFSS and it is hoped that these grants will increase the take-up of UKFSS for food and feed samples in future sampling grants programmes.

The majority of the sampling taken as part of this programme was found to be compliant and the information gathered from this programme has provided a beneficial insight into the compliance of imported food and feed. The results show that on-going surveillance of imported food and feed is necessary in order to establish trends in non-compliance and provide assurance that the food chain is safe.

The Agency has allocated additional funding in 2012/13, to work in collaboration with enforcement authorities and support them in protecting the food chain, especially in the run up to the 2012 Olympic Games. Local authorities were invited to bid for this work in early 2012 (ENF/E/12/006).

Annexes

Annex 1: List of Local Authorities that took part

Bid on behalf of	If Group Las taking part
AGMA	Blackpool with Darwen Council, Blackpool Council, Bury MBC, Oldham MBC, Salford CC, Stockport MBC, Tameside MBC, Trafford MBC, Wigan MBC
Bolton	
Bristol (includes Bristol PHA)	
Cardiff County Council	
Centsa	Birmingham, Coventry, Dudley, Sandwell, Solihull, Staffordshire, Stoke-on-Trent, Shropshire, Telford & Wrekin, Walsall, Wolverhampton, Warwickshire
Cumbria County Council	
Department of Agriculture and Rural Development (Northern Ireland)	
East of England Trading Standards Authorities (EETSA)	Bedford BC, Central Bedfordshire Council, Essex CC, Hertfordshire CC, Luton BC, Norfolk CC, Peterborough CC, Suffolk CC
East Riding of Yorkshire Council	
Falkirk Port Health Authority	
Glamorgan Farm Compliance Group	
Glamorgan Group	Neath Port Talbot, Swansea, Bridgend, Merthyr Tydfil, Cardiff, Vale of Glamorgan, Rhondda Cynon Taff
Gloucestershire County Council	

Gwent Authorities	Torfaen CBC, Monmouthshire CC, Newport CBC, Blaen-y-Gwent Council, Caerphilly CBC
Hereford and Worcester FLG	Herefordshire Council, Worcestershire Regulatory Services (Worcestershire CC, Bromsgrove DC, Malvern Hills DC, Redditch DC, Worcester CC, Wychavon DC, Wyre Forest DC)
Lancashire County Council	
Lewisham	
Lincolnshire County Council	
London Borough of Enfield	
London Borough of Hillingdon (Heathrow)	
London BoroughIslington	
London Food Co-ordinating Group	All London Boroughs
London Port Health Authority	
Lothian & Borders Food Liaison Group	City of Edinburgh Council, East Lothian Council, Midlothian Council, Scottish Borders Council, West Lothian Council
Manchester	Manchester CC
Mersey Port Health Authority	
North East London FLG	London Boroughs of Barking and Dagenham, Camden, Enfield, Hackney, Havering, Islington, Redbridge, Tower Hamlets, Waltham Forest
North East Trading Standards Association	
North of Scotland FLG	Aberdeen CC, Aberdeenshire Council, Moray Council, Highland Council, Orkney Islands Council, Shetland Islands Council, Western Isles Council
North Tyneside and HPA	
North Wales Food and Metrology Group	Wrexham CBC, Flintshire CC, Denbighshire CC, Conwy CBC, Gwynedd CC, Anglesey CC

North West Sector	LB: Barnet, Brent, Ealing, Hammersmith & Fulham, Haringey, Harrow, Hillingdon, Hounslow, Royal Borough of Kensington & Chelsea
Northern Ireland Food Liaison Group	26 DCs
NW Leicestershire	
Pembrokeshire CC	
Portsmouth CC/PHA	
Powys County Council	
Renfrewshire	
Rhondda Cynon Taff	
River Tees Port Health Authority	
Rotherham	
Shepway	
South and West Wales PA Group	
South Ayrshire	South Ayrshire and East Ayrshire
South East and Wales PA Group	Caerphilly, Cardiff, Bridgend, RCT, NPT
South Tyneside Council	Newcastle, Gateshead, Sunderland, North Tyneside, South Tyneside, Durham, Darlington, Stockton, Hartlepool, Middlesbrough, Redcar & Cleveland
Southampton Port Health Authority	
Southwark	
Suffolk	
SWERCOTS (Trading Standards Partnership for the South West of England)	Bath and NE Somerset Council, Poole BC, Cornwall CC, Somerset CC, Dorset CC, Gloucestershire CC, Devon CC, Bristol CC, South Gloucestershire Council, Plymouth CC, Wiltshire Council
Telford and Wrekin	Stoke, Lichfield, East Staffs, Stafford, Shropshire, Telford and Wrekin

Torfaen County BC	
TSEM (Trading Standards East Midlands)	Derbyshire, Leicestershire, Northamptonshire
TSNW	Lancashire CC, Cumbria CC, St Helens MBC, City of Liverpool Council, Wirrall MBC
TSSE (Trading Standards South East)	Bracknell Forest BC, Brighton & Hove CC, Buckinghamshire CC, East Sussex CC, Hampshire CC, Kent CC, Milton Keynes CC, Reading BC, Royal Borough Windsor & Maidenhead Council, Slough BC, Southampton CC, Surrey CC, West Sussex CC, West Berkshire CC, Wokingham BC
Walsall	
Welsh Food Microbiological Forum	All Welsh LAs
Wrexham County Borough Council	
YaHTSG (Yorkshire and the Humber Trading Standards Group)	Barnsley MBC, Doncaster MBC, Hull City Council, NE Lincolnshire Council, North Lincolnshire Council, North Yorkshire CC, Rotherham MBC, Sheffield CC, West Yorkshire Joint Services (comprised of Bradford, Calderdale, Kirklees, Leeds, Wakefield Councils), City of York Council

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