

## Scottish Food Enforcement Liaison Committee minute

Friday 04 October 2019: 10:00 for 10:30

**Venue:** Malmaison, 278 W George St, Glasgow G2 4LL

**Tel:** 07881 281 206 or 0141 378 0384

### Attendees

William Hamilton (Chair)	Scottish Food Enforcement Liaison Committee (SFELC)
Lindsay Matthew (L. Matthew)	SFELC Vice Chair & Convention of Scottish Local Authorities
Paul Bradley (P. Bradley)	SFELC Honorary Secretary
Tanja Low (T. Low)	SFELC Secretariat
Jane Couper (J. Couper)	Food Standards Subcommittee Chair
Helen Henderson (H. Henderson)	East of Scotland Food Liaison Group
Andrea Carson (A. Carson)	North of Scotland Food Liaison Group
Karen Wardrope (K. Wardrope)	West of Scotland Food Liaison Group
Lorna Murray (L. Murray)	Food Standards Scotland
Gordon King (G. King)	Scottish Federation of Meat Traders Association (SFMTA)
Rachel Mirfatahhi (R. Mirfatahhi)	Institute of Food Science and Technology (IFST)
Jane White (J. White)	Association of Public Analysts in Scotland
Cat Hay (C. Hay)	Food and Drink Federation Scotland (FDFS)
Chris McGuigan (C. McGuigan)	Consultant in Public Health Medicine
Abbie Purkis (A. Purkis)	Food Standards Scotland
Amber Souter (A. Souter)	Food Standards Scotland
Lorna McCoull (L. McCoull)	OCV Implementation WG Chair
Paul Birkin (P. Birkin)	SND WG Chair and Food Crime WG Vice Chair
Andy Patterson (A. Patterson)	Scottish Government
Helen George (H. George)	Food Standards Agency Wales
Grainne Gilson Smith (G. Gilson Smith)	Food Standards Scotland
Daniel Morelli (D. Morelli)	Food Standards Agency Wales
Nathan Barnhouse (N. Barnhouse)	Food Standards Agency Wales
Mickael Barjoud (M. Barjoud)	Uber Eats UK and Ireland
Connor Browning (C. Browning)	Uber Eats Scotland
Graeme Corner (G. Corner)	Imports and Exports WG Chair
John Scott (J. Scott)	Food Standards Scotland
Joanne Burns (J. Burns)	Food and Drink Federation Scotland

### 1. Chairman's welcome and apologies for absence

The *Chair* opened the meeting by welcoming the Committee, guests and speakers to the October 2019 Scottish Food Enforcement Liaison Committee (SFELC) meeting in Glasgow. He then ran through the house keeping arrangements.

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The *Chair* welcomed the Food Standards Agency (FSA) Wales representatives *N. Barnhouse*, *D. Morelli* and *H. George*. He welcomed guest speakers *L. McCoull* (section 4.1), *G. Gilson-Smith* (section 4.2), *H. Peace* (section 4.3), *M. Barjoud* and *C. Browning* from Uber Eats (Section 4.4), *J. Burns* (section 4.5), *G. Corner* (section 4.6), *J. Scott* (section 5), and *G. King* (section 11).

Apologies were recorded by the *Secretariat* for Andy Morrison (Food Safety Sub-Committee Chair – substituted by *G. Corner* and *P. Birkin*), Brian Lawrie (SOCOEHS), Bruce McCall (SFMTA – substituted by *G. King*), Ian McWatt (FSS), Laura Gunning (L&BFLG), Lisa Ackerley (British Hospitality Association) and Martin Keeley (REHIS – substituted by *P. Bradley*, and Food Crime WG – substituted by *P. Birkin*).

### Matter of Record 09.2019

**The *Chair* gave his thanks to Catherine Boyd and praised her for all her hard work and diligence within the Society of Chief Officers of Environmental Health in Scotland (SOCOEHS).**

The *Chair* advised that the meeting would be audio-recorded only to aid the writing of an accurate minute.

## 2. Minutes and matters arising

The *Chair* advised that the approved minutes for the SFELC meeting on 21 June 2019 will be available on the SFELC website ([link](#)). The Committee went through the minutes page by page, first for corrections and accuracy (A) and then matters arising (MA). There were no amendments noted.

## 3. Actions outstanding

### Action 09.2018 – *The Chair*

Revisit database development initiated by the Scottish Government to make it suitable for use with the Mobile Street Traders guidance. Revised timeline for the Mobile Street Traders guidance document is January 2020.

The Chair has been in contact with the SND WG and FSS and progress is being made to develop the database for use with mobile street traders. **COMPLETE**

### Action 20.2018 – *The Chair*

The *Chair* to liaise with *J. Couper*, *A. Morrison* and *K. Kazimierczak* to find ways to strengthen communication links with the Horizon Scanning Group and Sampling and Surveillance Working Group. **ONGOING**

#### 4. Presentations & Current Items

##### 4.1. OCV Implementation Working Group Progress Report, Terms of Reference and Implementation Plan by Lorna McCoull

*L. McCoull* started her presentation by explaining that OCV stands for Official Control Verification and is a systematic science-based approach to ensuring that inspections are consistent and effective, and is very strongly linked to Hazard Analysis and Critical Control Point (HACCP). It ensures that Approved Establishments are following valid food safety procedures through incorporating food hygiene, food standards and food authenticity.

The OCV process begins with the Environmental Health Officer (EHO) carrying out their own OCV study, allowing them to understand the hazards associated with the business prior to inspection. The onsite inspection uses a modular approach potentially requiring multiple visits. Despite OCV being more office-labour-intensive, the officer gains an increased understanding of the business' hazards and processes, and therefore gains a greater confidence that hazards are under control.

Following the development of the OCV guidance in 2017 and the subsequent pilot in 2018, the OCV implementation WG was established in April 2019. The members within this WG consist of officers from the pilot phase, as well as non-pilot authorities and Food Standards Scotland, enabling a broad spectrum of expertise across the WG.

The terms of reference for the OCV implementation WG incorporates the following:

- Consider recommendations made in the evaluation report
- Develop and implement a plan for the role-out of OCV to Approved Establishments
- Determine appropriate time-scales for implementation of OCV
- Determine additional resources or support required by LA's to facilitate implementation
- Support LA's in the implementation of OCV

The evaluation report from the OCV pilot was very positive, but there were some recommendations for improvement:

- Documents and forms
- Provision and storage of business information
- Resources
- Training

At this time, OCV only applies to Approved Establishments and is being implemented using a three-phase implementation plan starting in January 2020.

To date, four OCV training courses have already been completed and a further four are still to be rolled out. It is estimated that by mid-2020, 139 delegates will be trained across Scotland. Prioritisation for these courses have been based upon the number of approved establishments within the LA. Training is not a requirement before commencing phase 1 of the OCV implementation plan, however, it is important that

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officers attending the training course have a good understanding of HACCP and/or relevant experience.

Phase 1 of the OCV implementation is very reliant on resources and currently a guide is being developed which should be ready by January 2020. Resources can be accessed via KHub ([link](#)). An OCV awareness session is now being rolled out prior to each training course, giving delegates the opportunity to learn more about OCV.

### Q&A

The *Chair* thanked the OCV WG for all their hard work on this project. *L. Murray* emphasised the importance of having a cohesive and transparent assurance system in place to address any possible issues for exporting into Europe, as we approach a potential EU exit.

#### **4.2. Allergens by Grainne Gilson Smith**

*G. Gilson Smith* began her presentation by reviewing the last 12 months press coverage of allergens. Since the introduction of “Think Allergy” and the “EU Food Information for Consumers Regulation”, it was expected that allergy incidents relating to pre-packaged foods would decline, however, these allergy-related incidents have in fact increased over the last three years.

A review of allergen labelling for pre-packaged food was conducted, and it concluded that the rules should be clearer so that consumers are more aware if any of the 14 allergens are present in the food they purchase. Four options were then subject to a public consultation in January 2019, where a majority vote was cast for option 4 - full ingredients labelling, as well as option 3 – allergen labelling. The outcome of the consultation was presented to the FSS Board Members on 15 May 2019. The Board Members put forward four recommendations to Scottish Ministers:

- Government should continue to promote best practice within the current legislative arrangements
- Work, without undue delay, towards delivery of full ingredient listing on pre-packaged foods for direct sale in Scotland
- Further work to be undertaken by FSS to assess the benefits, impacts, risks, enforcement practicalities, and any unintended consequences for consumers, businesses and enforcement authorities.
- Develop an implementation plan for Scotland, including where appropriate, piloting implementation in different types of business

More work needs to be done by the FSS Policy team before these can be implemented. However, the Scottish Government aims to implement any new obligations by Autumn 2021.

*G. Gilson Smith* concluded her presentation by asking for the committee’s help in resources to further develop allergen information within Scotland by setting up a new SFELC Allergens Working Group. *The Chair* fully endorsed this request. *L. Murray*

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also offered resources from FSS and *J. Scott* recommended the use of MenuCal to assist businesses with identifying allergen information. *G. Gilson Smith* interjected that other elements of food safety such as cross-contamination, should also be considered. *The Chair* and *L. Murray* agreed and suggested that a cross-contamination guidance could be developed by the new Allergens WG to include cooksafe. *J. White* highlighted the issue surrounding cross-contamination with the introduction of full ingredient labelling, as people might not identify other allergens outside the 14 allergens currently stipulated in legislation. *G. Gilson Smith* emphasised that cross-contamination is difficult to manage, as different people have different sensitivities to various combinations of foodstuffs. *P. Bradley* agreed that legislation needs to be adhered to, however, recommendations need to be supported with the right tools.

### Action 06.2019

#### *The Chair to set up an Allergens Working Group.*

#### Q&A

*C. Hay* asked where allergen alerts can be accessed from. *G. Gilson Smith* confirmed that these can be accessed via the FSS website ([link](#)).

### 4.3. Recommendations for an Out of Home Strategy by Heather Peace

*H. Peace* began her presentation by explaining that the Out of Home (OOH) recommendations focuses on foods consumed out-with the home, but that this does not include schools, prisons or hospital patients' food as work is being taken forward on these separately. Currently 25% of total calorie intake is consumed OOH, predominantly in the form of snacks and lunch, with this figure expected to increase. This indicates that consumers are not just eating OOH as a "treat".

*H. Peace* indicated that in many instances, OOH food is high in calories, fat, sugar and salt, allowing plenty of scope for reformulation and tackling portion sizes. In fact, many food businesses are unaware of the calorie content of their food. Some of whom, after using MenuCal to identify calorie content, are keen to reformulate their food products.

Full detail of recommendations on OOH strategies can be found on the August 2019 FSS Board Paper ([link](#)). Included within the recommendations are; a code of practice for children's food menus, healthier food within the public sector and greater coherence across Government Policy.

A study conducted in Northern Ireland had found that the ideal positioning of calorie content on a menu is to the right hand side of the price, and both should be labelled using the same font size for maximum recognition; almost as though creating two separate "currencies".

Q&A

*C. McGuigan* asked whether there would be more focus on calorie amounts rather than calorie quality. *H. Peace* stated that the Out of Homes sector contains foods that are mainly high in fats and sugars, and so the lowering of overall calories will in turn improve the calorie quality of foods, and this is a step in the right direction without allowing it to become too complex.

*C. McGuigan* asked whether there is evidence as to whether people tend to choose the lower calorie option, or whether they look at getting more calories for their money. *H. Peace* referred to a systematic review by the University of Oxford, which showed an overall reduction in calorie uptake with labelling. She also stated that consumers have a right to calorie information, but how they use that information is up to them. Additionally, by mandating calorie labelling, it would encourage the food industry to think about the calorie content of their products and consider reformulation.

**4.4. Uber Eats by Mickeal Barjoud**

*M. Barjoud* began his presentation by giving a brief background to Uber Eats, stating that it is now used in over 60 countries worldwide, with over 14,000 restaurants using their platform within the UK alone. He then went on to explain how their platform works. They predominantly use mobile devices and customers are able to place their orders directly with the restaurants to include information such as dietary requirements. The app has been rolling out a new method of displaying allergen information to the restaurants, making it much clearer and easier to identify (this is now live). Once the order has been placed, the restaurant prepares the meal and requests a delivery partner through the app to deliver the meal. The platform allows consumers to track their order via GPS and the app can be customised to fit the consumers specific preferences e.g. dairy free. The “restaurant manager” element of the platform allows restaurants to manage live delivery of information which can be used to support administration.

*M. Barjoud* continued his presentation by listing some improvements they are currently implementing. One of these is to improve the food safety and food hygiene ratings within the platform. They have achieved this by ensuring that no restaurants using the platform have failed to achieve a “pass” rating through FHIS. Regular compliance audits are carried out to re-check all restaurants against the FHIS database to ensure that any restaurants that do not meet the requirements for a pass, are removed from the platform. However, this is difficult to maintain due to each LA having its own processes for audits and timelines for the information to be updated on the website. This information is displayed on the app and is available to all consumers.

Q&A

*P. Birkin* asked what impact a rating of ‘improvement required’ has on a food business and whether they are notified that they have been removed from the Uber

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Eats platform. *M. Barjoud* stated that restaurants are automatically informed that they have been removed from the platform and more work is being done to provide training to restaurants in order to assist them with reobtaining a pass rating. Once the restaurant has regained a pass status, it is reinstated onto the platform.

*The Chair* expressed his delight at the introduction of the use of the FHIS scheme within the Uber Eats platform, and is keen to promote LA engagement to work together with Uber Eats on this. *M. Barjoud* agreed that he would be keen to work alongside LA's to ensure the platform is as efficient as possible at promoting consumer health.

*L. Murray* asked whether the standard of food within the Uber Eats platform could be improved upon, along with the safety elements. *M. Barjoud* agreed that this is an avenue to be explored in the future.

*D. Morelli* asked whether the allergen system is currently live, and what process is being used to determine if a restaurant is allergen-friendly. *M. Barjoud* clarified that the current system is being developed and is an opt-in system for both the restaurant and the consumer. The service provided by Uber Eats is to facilitate the transfer of information from the consumer to the restaurant.

*H. Peace* asked whether there are any plans to include calorie labelling within the Uber Eats platform. *M. Barjoud* expressed that there is scope for including this information but this would need to be explored by restaurants first (which produce the food and create menus).

*L. Murray* asked what plans do Uber Eats have for the future, in particular with growing their business in Scotland. *M. Barjoud* clarified that they are keen to expand their business within towns around Scotland and the UK.

*K. Wardrope* asked what discussions are being had with businesses regarding registration with LA's. *M. Barjoud* stated that Uber Eats inform businesses of the need to register with their LA before trading.

### **Action 07.2019**

***The Chair to meet with Uber Eats to discuss LA engagement.***

#### **4.5. Update on Reformul8 Project by Joanne Burns**

*J. Burns* began her presentation by explaining that the Reformulation Project is funded by the Scottish Government to support the reformulation of commonly consumed products, for maximum impact on population health across Scotland. With this in mind, one of the main aims of this project is to look at community and LA engagement across the whole of Scotland. Recent events such as the East Lothian Project and Scottish Craft Butcher's events, have generated a big uptake of interest in reformulation and serve as an excellent example, as these events are well attended by LA members.



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The Reformul8 Project was devised to engage all 32 LAs to work with at least 8 food manufacturing businesses (although food-service businesses can be used also) from within each LA to reformulate products, ensuring country-wide engagement. This will be done through the use of a 'Reformul8 Champion' from within each LA, but the responsibility lies with the business itself to reformulate their products. The food business is required to keep note of the nutritional value from before and after reformulating their product, to record the difference, as well as supplying information on their customer base to assess the impact of reformulation.

To encourage engagement with this project, media outlets will be utilised to raise awareness of the businesses that are partaking in this project. There are 8 key steps to reformulating products, but this is unique to each business and not all 8 must be included.

### Q&A

The *Chair* asked how dependent this project is on getting all LAs involved. *J. Burns* expressed that there might be some difficulties getting whole-LA involvement, but in an ideal world, all 32 LAs would participate.

*L. Murray* asked whether 8 is a maximum or a minimum. *J. Burns* confirmed that ideally 8 would be a minimum, but stated in terms of time and resources, a reasonable and manageable target was agreed upon to make the project more appealing. *C. Hay* expressed that at present, this approach to reformulation is a pilot study, and the potential to roll it out at a wider level can be determined once awareness has been raised and there are more resources available.

*L. Murray* asked if there was potential for Official Veterinarian's from FSS to be involved in this project. *J. Burns* confirmed that this would be desirable.

### **Action 08.2019**

#### ***L. Murray to liaise with Official Veterinarians about potential involvement with Reformul8 Project.***

*P. Birkin* asked whether food businesses that hold a Healthy Living Award would be eligible to participate in this project. *J. Burns* stated that as food-manufacturing businesses are unlikely to achieve a Healthy Living Award, they were chosen as a priority for this project, and it was specified that a cross-over between the Healthy Living Award and the Reformulation Project is undesirable.

*G. Gilson Smith* stated that lessons learnt from the MenuCal Project should be utilised within the Reformul8 Project e.g. there needs to be clear definition on what support officers will be supplying to businesses. *J. Burns* clarified that the Reformul8 Champion (LA officer) is only expected to supply support.

*H. Henderson* asked what support will be available to the Reformul8 Champions. *J. Burns* reassured that there are action plan templates available and businesses inform officers which products are to be reformulated. Furthermore, the Food and

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Drink Federation are available to provide further support to the Reformul8 Champions.

### Action 09.2019

**The Chair to set-up a TC with J. Burns to discuss LA officer engagement for the Reformul8 Project, along with the Food Liaison Group Chairs and Diet & Nutrition WG.**

### Matter of Record 10.2019

**The SFELC Committee ratified the OCV Implementation Proposal.**

#### 4.6. Brexit Updates by Graeme Corner

*G. Corner* began his presentation by highlighting the importance of the seafood industry within Scotland, with over 75% of Scotland's international seafood exports going to the EU. Therefore, a no-deal scenario will very likely have a significant impact on the work of environmental health services as it will be primarily seafood products that require LA certifying officers to provide Environmental Health Certificates (EHCs). Other foodstuffs are exported to mainland Europe, but these will not require EHCs issued by LA Officers.

Out of all the major agencies, APHA is the most critical to the EU exit process, as they facilitate international trade in animals, POAO, and plants and have governance over the certification process. Although DEFRA is responsible for negotiating new export markets in non-EU countries and for ensuring continued access to these export markets, exports of POAO need an APHA EHC to get through EU border controls. EHC's must be signed by an authorised signatory and this role is fulfilled by either OV's as certifying officers or LA officers (in the case of seafood and composite products).

*G. Corner* clarified to the Committee that the use of electronic certification is currently being investigated by APHA as with all EHCs issued, LAs will need to levy a charge for issuing EHCs unless other funding models are found. Seafood EHCs will be used in the event of a no deal. There are attestations relating to fishing vessels, however, as there is no active fishing vessel inspection programme within the UK, a resolution to this issue is actively being sought in conjunction with the FSS.

The SFELC EU Exit WG is working closely with the Scottish Government and SOCOEHS. Currently the SFELC working group is taking on a more practical role, whilst the SOCOEHS is focusing on the resourcing and strategic delivery issues and in this respect are communicating regularly with COSLA and the Scottish Government. Recommendations are passed onto the Scottish Government via COSLA through the SFELC EU Exit WG and SOCOEHS.

Due to availability of officer resource as it stands and in the event of a no deal, it is foreseen there is the potential for significant issues associated with the logistics of

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ensuring goods can transit into mainland EU. One suggestion being explored to combat this is the creation of certification hubs at key locations. However to be feasible this may necessitate the bunching of product from different food businesses into single consignments, but how practical arrangements for such an approach have yet to be agreed by APHA. Further current considerations include the training and staffing of these certification hubs, as well as costs to industries. This Scottish risk-based approach is still to be approved by APHA and as a consequence, certifying LAs do not yet have clarity on the rules they have to adhere to when issuing EHCs.

### Q&A

*C. McGuigan* asked what elements EHOs will be looking for when approving EHCs. *G. Corner* clarified that goods will be certified in order to ensure food is safe for human consumption and for exportation.

*C. McGuigan* asked whether consignments need to be physically checked before an EHC is given. *G. Corner* stated that in order to find a workable solution goods must only be subject to checks on a risk-basis. What this risk basis will look like is the subject of current discussion with APHA and we await their guidance. We know that EHCs issuing cannot be fully automated as they will require a physical / wet signature. *L. Murray* clarified that meat products are of a higher risk and therefore require OVs to carry out physical inspections, whilst fish products are a lower risk and therefore do not require all consignments to be physically inspected, with random inspections taking place instead.

*C. McGuigan* asked whether consignments can be checked at the point of exit from the UK. *G. Corner* stated that this could be possible with communication between the approved establishment and the relevant LA. The exporting company would need to apply to APHA to have the EHC templates sent to this LA after first discussing whether they were able to provide this service.

## **5. Sub-Committees: Including Working Groups**

### **Feeding Stuffs Update by John Scott**

*J. Scott* began his presentation by giving a brief overview of how feeding stuff controls came about in Scotland. Lack of resources and staff turnover has had a detrimental effect on the number of feed inspections carried out, dropping significantly from 2010/11 to 2018/19. In order to rectify this, a new delivery model was developed by FSS through working with the Society of Chief Officers of Trading Standards in Scotland (SCOTSS). In October 2019, the FSS Programme Board created new feed initiatives:

- LA Training – Level 3 HACCP and Feed Labelling
- Feed Tablets (FMIS) – Mobile electronic inspection forms
- Sampling – Grants for LA sampling

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The introduction of a new management information system, provided to LAs by FSS, allows official controls to be reported on a live information feed as the system uses a map based version of the feed business establishment register, linked to an electronic inspection form and reporting dashboards for example appropriate sections of the form are visible depending on the type of business being inspected. These electronic tablets can be used to collect photographic evidence, they have 4G and can be used offline.

Currently the UK imports more feed than they export, therefore the price of feed may fluctuate. Continued non-compliance of official controls could risk trade and the economic prosperity of the feed industry in Scotland. This could also be significant in securing future trade deals following any EU exit.

FSS are working with the four Agricultural Analysts on the sampling programme for 2019/2020. Priorities identified for sampling grants included the following:

- Composition of compound feed all Feed Business operators - labelling claims;
- Raw pet food at retail premises/ manufacturers - Salmonella, Campylobacter, Listeria and E.coli; posing a risk to public health;
- Brewers grain - excess copper levels;
- Imported grain – aflatoxins.

Sampling costs will be paid by FSS to the four Public Analysts labs. FSS will liaise with participating local authorities to confirm the number of samples taken in each priority area and the remainder of the sampling allocations will be re-profiled as necessary.

### **6. Intelligence gathering – Consultations, Horizon Scanning and Safe spaces**

Nil.

### **7. The SFELC Executive update**

*P. Bradley* stated that the SFELC Executive (TSE) met on 03 October 2019 and discussed the work plan and FSS update (details of these can be found in the relevant sections). Colleagues from FSA Wales were also in attendance to understand more about how SFELC works, a view to creating a similar structure in Wales. *P. Bradley* then gave a brief overview of points discussed at the TSE meeting:

- The model caterers inspection form was ratified by SFELC
- *P. Birkin* gave a demonstration of the Scottish National Database
- The outcomes of the Food Law Stocktake event, held in Edinburgh on 28 August, were discussed. It was agreed that the REHIS, FSS, SFELC and chief officer representatives will discuss an action plan

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- *The Chair* provided an update on the review of the planning and memberships of SFELC

### Matter of Record 11.2019

### The SFELC Committee ratified the Caterers Inspection Form as a Model Form.

## 8. Committee work plan

### 06 December 2019 – Dundee

- Annual Report (THE CHAIR AND HONORARY SECRETARY)
- Sampling Update (JANE WHITE?)
- Cheesemakers guidance review (KAREN WARDROPE?)
- Food Recalls (RYAN BRUCE? AND IZZY CHILDS?)
- Price Promotions (COLIN BAIRD)
- Cleaning and disinfection products from EcoAnalytes (ERIK SMYTH)

### 07 February 2020 - Edinburgh

### UNASSIGNED ITEMS

- Scottish Food Enforcement Annual Return (SFEAR)
- SND (PAUL BIRKIN / JACQUIE SUTTON)
- Food Standards Project Working Group Guidance update (CAROL ANN WALKER?)
- Tactical update? (ROSS CLARK)

## 9. Food Standards Scotland update

*L. Murray* informed the Committee that there is currently work undergoing with the FSS Communications team regarding the TV programme 'Food Defenders', which documents the various delivery bodies that work to protect consumers on an everyday basis. There are two LAs that are actively taking part in this documentary – East Lothian and Glasgow. *L. Murray* stated that this will be a great opportunity to highlight the work LAs do, in an environmental health perspective.

Work is currently being carried out with REHIS in relation to the Food Safety Officer Qualification. At present, there is no academic route for this profession, so FSS are working to assist REHIS and Scottish Officers Admin Board with making a new course available across the country. *L. Murray* emphasised that not only will this support academic and professional progress, but will also largely benefit LAs and the food industry.

*L. Murray* also informed the Committee that Enforcement letters have been sent out recently to food businesses across Scotland with regards to readiness for EU exit.

## 10. Sub – Committees: including working groups

Nil.

## 11. Update by Non-Enforcement member(s)

G. King thanked Perth and Kinross LA and East Lothian LA for their input and guidance on the reusable plastic container guidance document. This document was created based on issues of clarity surrounding food business operators using reusable containers provided by customers. Therefore, a guidance document was produced to assist food business operators, referring to the safe use of reusable containers.

### Action 10.2019

**The Secretariat is to collate responses for the reusable container guidance document by the end of October 2019.**

### Action 11.2019

**The Chair to liaise with Gordon King to organise for LA's to attend butchers meetings**

## 12. Review of action points

Secretariat ran through the Actions and Matters of Record raised throughout this meeting (in bold red and bold green).

Full details of all actions completed prior to this meeting are available in the actions document in KHub, "SFELC - Complete set of meeting papers". Then "appropriate meeting", then "Item 03 – Action Points and Matters of Record". ([link](#)) Additionally actions for the SFELC Executive are noted in the TSE actions log in KHub, "SFELC Executive (formerly Resources Working Group) > Library > TSE – Papers - year month > Item 02 – TSE – Action points and Matters of Record". ([link](#))

## 13. AOCB

### Forthcoming meetings

06 December 2019 – Dundee

07 February 2019 – Edinburgh

Please advise Tanja Low on SFELC@fss.scot if you are aware of other events that SFELC delegates may attend that clash with these dates.