

Scottish Food Enforcement Liaison Committee minute

Friday 07 February 2020: 10:00 for 10:30

Venue: Apex Waterloo Place Hotel, 23-27 Waterloo Pl, Edinburgh EH1 3BG

Tel: 07881 281 206 or 0131 523 1819

Attendees

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|-------------------------------|--|
| Andrew Morrison (Chair) | Scottish Food Enforcement Liaison Committee (SFELC) and Food Safety Subcommittee Chair |
| Lindsay Matthew (L. Matthew) | SFELC Vice Chair & Convention of Scottish Local Authorities and substitute for East of Scotland Food Liaison Group |
| Paul Bradley (P. Bradley) | Honorary Secretary |
| Tanja Low (T. Low) | SFELC Secretariat |
| Abbie Purkis (A. Purkis) | Food Standards Scotland |
| Andrea Carson (A. Carson) | North of Scotland Food Liaison Group |
| Brian Lawrie (B. Lawrie) | Society of Chief Officers of Environmental Health in Scotland (SOCOEHS) |
| Bruce McCall (B. McCall) | Scottish Federation of Meat Traders Association (SFMTA) |
| Jane Couper (J. Couper) | Food Standards Subcommittee Chair |
| Jane White (J. White) | Association of Public Analysts in Scotland and Chair of Sampling and Surveillance WG |
| Karen Wardrope (K. Wardrope) | West of Scotland Food Liaison Group |
| Laura Gunning (L. Gunning) | East Lothian Council |
| Lorna Murray (L. Murray) | Food Standards Scotland |
| Lynsey Scullion (L. Scullion) | Food Standards Scotland |
| Martin Keeley (M. Keeley) | Royal Environment Health Institute of Scotland (REHIS) |
| Patrick Smyth (P. Smyth) | Food Standards Scotland |
| Ross Buchanan (R. Buchanan) | Lothian and Borders Food Liaison Group |
| Stephen Hendry (S. Hendry) | Food Standards Scotland |

1. Chairman's welcome and apologies for absence

The *Chair* opened the meeting by welcoming the Committee, guests and speakers to the February 2020 Scottish Food Enforcement Liaison Committee (SFELC) meeting in Edinburgh. He then ran through the house keeping arrangements.

The *Chair* welcomed the Lothian and Borders Food Liaison Group Chair *R. Buchanan*. He welcomed guest speakers *S. Hendry* and *L. Scullion* (section 4.1), *L. Gunning* (section 4.2) and *P. Smyth* (section 4.3).

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Apologies were recorded by *A. Purkis* for Andy Paterson (Scottish Government), Andrew MacLeod (Seafood Working Group Chair), Cat Hay (Food and Drink Federation Scotland), Chris McGuigan (NHS Fife), Claire Brooks (Lothian and Borders Food Liaison Group Co-chair), David McGhie (SCOTSS Lead Officer for Feeds and Chair of Feedstuffs Sub-Committee), Gordon King (Scottish Craft Butchers), Helen Henderson (East of Scotland Food Liaison Group – Substituted by *L. Matthew*), Rachel Mirfattahi (Institute of Food Science and Technology) and Vanessa Richardson (British Retail Consortium).

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 06 December 2019 are available on the SFELC website ([link](#)). The Committee went through the minutes page by page, for corrections (C) and accuracy (A) and then matters arising (MA). *L. Murray* made a Correction (C) on page 9 section 8, the regulation number is 882,854.

3. Actions outstanding

Action 15.2019 – The *Chair*, *L. Murray*, *J. Scott* & *D. McGhee*

The *Chair*, *L. Murray*, *J. Scott* and *D. McGhee* to discuss the Feed Sub-Committee role **ONGOING**

Action 14.2019 – *Secretariat and Honorary Secretary*

Secretariat to send out election forms for the SFELC Food Safety Sub-Committee Chair and *Honorary Secretary* to present at the February SFELC meeting.

Action is on hold until the Committee has had change to discuss and consider item 12 SFELC Structure **ONGOING**

Action 13.2019 – *L. Murray*

L. Murray to contact Elena Gafenco in relation to IFST registered members **ONGOING**

Action 12.2019 – The *Chair*

The *Chair* to contact Lorna McCoull to evaluate duck and pork risky food situation.

Risky Foods WG has now been re-established. **COMPLETE**

Action 11.2019 – The *Chair*

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

B. McCall confirmed that four dates have been set across 2020 for these meetings.

The *Chair* is to liaise with Food Liaison Group Chair's to organise LA attendance at these meetings. **COMPLETE**

Action 08.2019 – *L. Murray*

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L. Murray to liaise with Official Veterinarians about potential involvement with Reform18 Project. *L. Murray* has a meeting arranged with FSS Lead Veterinarian, Vikki Halliday, in mid-December 2019. **COMPLETE**

Action 07.2019 – The Chair

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

Action 06.2019 – The Chair

The *Chair* to set up an Allergens Working Group and nominate a suggested Chairperson for this WG. Chris Seyfried became chair of Allergens WG. Request for members will be sent out via the Food Liaison Groups **COMPLETE**

Action 1.2020

The Chair to chase Perth and Kinross Council as well as Murray Council for attendance at the Scottish Craft Butchers meetings

Action 2.2020

***B. McCall* to send the agendas for the Scottish Craft Butchers meetings to The Secretariat for distribution to the Local Authorities attending the Scottish Craft Butchers meetings**

4. Presentations & Current Items

4.1. Allergens Labelling Update by Stephen Hendry and Allergen Cross-Office Working Group by Lynsey Scullion

S. Hendry began his presentation by giving a background to allergen labelling and the review of allergen labelling rules for foods which are sold 'prepacked for direct sales'. The review 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 and can have trust in what they're eating. A consultation was then put forward to the public, containing four options for how to improve the provision of allergen information for food sold prepacked for direct sale.

- Option 1 – Promote best practice.
- Option 2 – Mandate the use of 'ask the staff' labels on all prepacked for direct sale foods.
- Option 3 – Mandate the name of the food and allergen information on labels of all prepacked for direct sale foods.
- Option 4 – Mandate the name of the food and full ingredient listing on labels of all prepacked for direct sale foods.

223 responses were received from Scotland, consisting of around 65% from individuals, 21% from businesses and the remainder from NGOs & Public Sector Bodies. The overall preference was for full ingredients labelling (Option 4).

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The FSS Board recognised the call for full ingredients information and that further work is needed to assess the benefits, impacts, risks, enforcement practicalities and any unintended consequences for all sectors. Scottish Ministers asked FSS to assess, with stakeholders, how full ingredients listing can be achieved accurately and in ways that will provide the greater certainty sought by consumers. A better understanding of business compliance challenges and impacts and how these can be mitigated also needs to be considered. For example, how prepared are stakeholder members to implement full ingredient labelling and how this will be applied to different business models. The use of technical guidance and business support tools may be required to support effective implementation. FSA has a technical guidance on food sold prepacked for direct sale out for consultation until March 05 2020. Whereas FSS will do its own technical guidance but it will be similar to that of FSA's one.

S. Hendry then went on to state that any new legislation is intended to come into force in August 2021, which is the same timescale as the rest of the UK.

S. Hendry concluded his presentation by stating how MenuCal is a very useful tool for business looking to change their labelling by identifying recipes to be standardised so that information can be consistent on food sold prepacked for direct sale. However, he also stressed that a “beginners guide to ingredients listing and labelling” guidance would also be extremely helpful.

L. Scullion began her presentation by giving a background to the Food Standards Scotland Cross-Office Allergens Working Group which was set up in early 2019 in order to support FSS' strategic outcomes that food is safe and authentic. The Working Group considers all elements of allergens and food hypersensitivity. The consumer-facing allergens section on FSS' website ([link](#)) has been upgraded in December 2019 to make it more user friendly and fit for purpose. It includes a link to the allergen alerts system where users can sign up to receive a text message or email whenever there is an allergy alert e.g. when an allergen has not been declared on a product and it is recalled.

L. Scullion then went on to explain that work is being carried out with various stakeholders e.g. a survey is currently being ran with Young Scot which focuses on how they disclose their allergies and food hypersensitivity. Once the survey completes in February 2020, a campaign will be launched to address attitudes towards allergens and food hypersensitivity. In early April 2020, an allergen training tool will be launched for food businesses and manufacturers.

L. Scullion concluded her presentation by running through the various allergen research work streams and future work:

- FSS research project to explore food industry provision of allergen information to consumers for non-prepacked foods
- Using NHS data from GPs and hospital admissions to monitor trends in the occurrence of severe, food-induced allergic reactions
- Food Standards Agency Science Council WG 5 – Food Hypersensitivity
- Various FSS teams are developing a food recall prevention platform

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- FSS Economists are developing matrixes relating to food hypersensitivities: Capturing Quality of Life (QoL) as well as the behavioural and financial implications.
- Public analysts developing guidance on reporting allergen results
- Allergy & free-from show (Glasgow, 07-08 March 2020)
- Update to business facing pages & review/development of guidance
- Development of a complimentary guidance & support materials for sampling officers
- Food contact materials e.g. reducing plastics by using crustacean shells which affect those with crustacean allergies
- Mechanism for reporting of hospital episodes related to food hypersensitivities

Q&A

The *Chair* asked about unintended consequences when miss labelling occurs. He was concerned at the level of miss labelling that occurs and commented that consumers eat products that are, unbeknown to them, miss labelled and potentially be exposed to an allergen. *S. Hendry* agreed that it is indeed a risk area and it is a challenge for business to move to labelling of prepacked for direct sale foods and stated that consistency of ingredients and recipes is key to reducing errors occurring. The *Chair* interjected that suppliers may reformulate products and therefore the food businesses are going to have to check all of their ingredients to ensure no changes have occurred. *L. Scullion* stated that there is a prompt to review the recipes and ingredients every 6 months when using MenuCal.

M. Keeley stated that currently the law does not mandate that suppliers state ingredients within products that contain trace amounts <1% of an ingredient and this poses as a risk to people suffering from food hypersensitivities. He further stated that schools tailor their meals to children with dietary requirements by obtaining a signed document with all food allergies / hypersensitivities from a GP. *B. Lawrie* suggested that with his knowledge about school meals, Gerry Fallon could be invited to the SFELC Allergen Working Group.

Action 3.2020

B. Lawrie to invite Gerry Fallon to the SFELC Allergen Working Group

L. Murray asked if there was a transition period for when the new labelling legislation comes into force in August 2021. *S. Hendry* clarified that later this year (a year before the legislation comes into force) there will be legislative changes, which in effect will be the transition period. The *Chair* asked with such a tight deadline, is there any particular piece of work, other than Cook Safe, that the allergen WG should focus on. *L. Murray* suggested that work on MenuCal to not only allow calorie information but to also incorporate allergens should take priority as well as communications with businesses on how to adapt to the new legislation.

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The *Chair* asked *B. McCall* how butchers were dealing with the upcoming labelling legislation. *B. McCall* clarified that a lot of the smaller members of the Scottish Craft Butchers are worried about the new legislation. However, he did state that some suppliers use technical sheets which has a section on what information needs to be included on a prepacked for direct sale product and it would help business if all suppliers did these. He also stated that some business may find it easier to simply stop offering prepacked food.

J. White asked if MenuCal has the capacity to assist with full ingredient labelling. *L. Scullion* confirmed that currently, the capacity was not there and it primarily assisted with allergen and calorie information.

4.2. Loving Food @ East Lothian by Laura Gunning

Due to two thirds (65%) of adults within Scotland being overweight, which includes 28% of these being obese (with no change since 2008) and there being a major impact to the Scottish economy as well as several health costs to individuals, *L. Gunning* helped to develop the project “Loving Food @ East Lothian”. The project design was to target local manufacturers and small to medium caterers with the aim to display calories on their menus using MenuCal as well as to reformulate recipes to reduce the salt, fat and sugar content. The project was launched on 26 September 2019 where all food businesses across East Lothian were invited to attend. The East Lothian Council website, Buzz magazine, posters in local retailers / businesses as well as YouTube were used to market the event. The event was well attended including attendance from Scottish Government, Food Standards Scotland, East Lothian Food and Drink, Edinburgh Community Food, Food and Drink Federation Scotland, Scottish Craft Butchers, Business Gateway and NHS Scotland. Feedback from the event was also extremely positive. Since the event, there has been a relaunch of MenuCal, 10x businesses have signed up to a Reformul8 pilot and bus shelter adverts for the project were on display throughout January.

L. Gunning then went on to talk about the new Scottish Government project the “Whole Systems Approach” to diet and healthy weight. The aims of Stage 1 (The discovery phase) of the project is to explore a whole range of levels and opportunities to influence local policies and partnerships to implement innovative approaches to addressing the problem and demonstrating what is possible within existing frameworks as well as identifying barriers to local action, generating learning which can be shared across Scotland and potentially informing change to government policy. *L. Gunning* chose to focus on Musselburgh for the project as there is 26% child poverty, 20% of children are overweight before 5 years old, 12% of the working age population income are deprived. Whereas Musselburgh has the highest proportion of free school meals, lower active schools uptake on free meals and there is a 32% demand for foodbank parcels.

On average, for 1000 Kcal it costs £2.43 for high fat, salt, sugar foods whereas it costs £7.80 for healthy foods. Currently the discovery phase of planning is being undertaken and it is going to take 6 months, after which the action plan will be formulated by stakeholders during 2 workshops. The first of which is obesity problem

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mapping, covering consequences and realities of obesity and mapping local causes. The second of which will be forming the local action plan based on the mapping of the first workshop. After this, Stage 2 (implementation and evaluation period) will commence for 18 months.

Q&A

The Chair stated that this project could be rolled out to the wider Scotland and that the same principles of the action plan for tackling obesity in Musselburgh could be applied to other cities. The *Chair* also asked if *L. Gunning* could return to present to SFELC once the discovery phase was complete. *L. Gunning* agreed.

Action 4.2020

Secretariat to invite *L. Gunning* back to present at a future SFELC meeting, following the discovery phase of the 'Loving Foods @ East Lothian' project, in around 6 months' time.

B. Lawrie asked if *L. Gunning* was aware of the place making toolkit, which is part of the Public Health Priorities Implementation and asked if there were any community stakeholders who were part of the Whole Systems Approach Project. *L. Gunning* confirmed that Leeds Beckett University have a networking tool which the working groups use to identify stakeholders such as the Baptist Church and REHIS.

L. Murray praised the project and was especially keen to find out more about what the root causes of obesity are, be it social or environmental and what can be done to tackle these issues.

L. Matthew asked if the East Lothian council planning department were on board with the project. *L. Gunning* confirmed that the planning department as well as the licencing department are indeed on board and that they will be attending the action plan workshops.

4.3. Inspection of Fishing Vessels by Pat Smyth

P. Smyth began his presentation by giving an overview on the inspection of fishing vessels, which was started as an official control following the 2016 Audit by Sante F, but recently has re-surfaced as a result of EU exit implications. An enforcement letter was sent out to all LA's in October 2019, reminding them of the need to enforce this official control. Scottish Government funding was applied for and successfully granted to 8 LA's for the need of training and PPE.

The Sante F Audit that took place in April 2016 outlined 2 main recommendations; the competent authority must ensure all fishing vessels are inspected in accordance with Regulation 854/2004, and that the competent authority must ensure that a random testing regime is in place. However, the central competent authorities responded to these recommendations by arguing that they already use a risk-based regime for inspections which is low risk, as well as using intelligence from other agencies such as Marine Scotland. A follow-up Audit was then conducted in 2018 by

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Sante F, which found that there was no evidence of fishing vessels being inspected at regular intervals, and the MOU's in place between Central Bodies and Marine Scotland were not specific enough, especially in regards to the exchange of information. *P. Smyth* stated that the most recent communication is that Sante F will be conducting another Audit within the next 6-months, but no date has been set yet. This is in response to the challenges attributed to EU exit, in which all EU EHC's currently state that each vessel is being inspected by the certifying officer on a regular basis. However, this has not been the case and therefore raises important issues that need to be resolved.

P. Smyth stated that the Enforcement letter sent by FSS, along with the OC Regulations and SG funding, have all been important in providing a solution to the issue surrounding fishing vessel inspections. FSS will be working alongside Marine Scotland, SG, DEFRA, FSA in England and Wales, and DAERA in Northern Ireland to collaborate on a UK-wide approach. *P. Smyth* further highlighted the potential of a SFELC Fishing Vessel Inspections WG being set-up to assist with this problem in time for the next Sante F audit. FSS will provide LA's with a map of size and location of Scottish Fleets and the LA's are to begin inspections of vessels over 10m in size (around 500). Scottish Fishermen's Federation with the umbrella organisation Scottish Association of Fish Producer Organisations will be an information conjugant for LA's when needing to arrange visits etc. with vessel owners.

Q&A

M. Keeley stated that not all the vessels will be landing fish destined for the EU. *P. Smyth* clarified that this is why only vessels over 10m in size will be subject to inspections as 80% of the landed fish is destined for the EU.

M. Keeley asked if there were any additional complications with Scottish vessels that came into contact with Northern Ireland's waters. *P. Smyth* stated that the Northern Ireland protocol will be followed regarding this and that it will also apply to any Northern Irish vessels entering Scottish waters.

B. Lawrie asked how LA staff were going to physically gain access to the vessels from the dock side. *P. Smyth* stated that one possible method would be to inform fishing vessels what time and on what date an officer will be available to do inspections. However, an issue with this is that there would be a lot of competition from vessels to be first in line. So a set time and date per vessel maybe another option, however, catch quota intelligence needs to be considered first.

Action 5.2020

The Chair to organise the setup of a fishing vessel inspection short term working group and the Secretariat to invite the chair of the WG and Pat Smyth to the April SFELC meeting to present on a plan ready for Sante F inspections

5. Intelligence gathering – Consultations, Horizon Scanning and Safe spaces

Nil.

6. The SFELC Executive update

M. Keeley informed the committee that the SFELC Executive met on 06 February 2020 to discuss the work plan and FSS update (details of these can be found in the relevant sections). It was discussed whether there would be an additional SFELC meeting allocated in August, following the deadline for Westminster to decide on whether to apply for an extension on the EU exit transition period, but this will be decided at a later date. *M. Keeley* then gave a brief overview of points discussed at the TSE meeting:

- It was recommended for Food Liaison Group, WG and Sub-Committee Chairs to note in the Highlight Reports anything they want to raise at the main SFELC Committee meeting.
- *M. Keeley* provided an update on the National Food Crime Advisory Group, informing the Committee that work is being done to bring intelligence forward and incorporate links to traceability and authenticity.
- The future structure of the SFELC committee was reviewed to see if it is a true reflection of future needs.

7. Committee work plan

03 April 2020 – Glasgow

- Food Standards Project Working Group Guidance update (CARRIE COOPER?)
- Sampling Programme Update Report (JANE WHITE AND FAITH CHUNG / JACQUI MCELHINEY AND MARION MCARTHUR?)
- Fishing Vessel Inspections (PAT SMYTH? AND ANDY MACLEOD?)

19 June 2020 – Aberdeen

- SND and Scottish Food Enforcement Annual Return (SFEAR) (PAUL BIRKIN AND JACQUIE SUTTON AND AUDIT?)
- Food Recalls (RYAN BRUCE? AND IZZY CHILDS?)
- Tactical Update (ROSS CLARK?)

02 October 2020 – Dundee

04 December 2020 – Stirling

05 February 2021 - Edinburgh

UNASSIGNED ITEMS

- Risky Foods Group (LORNA MCCOULL AND GRAEME CORNER?)

Matter of Record 1.2020

The SFELC committee made the decision that the Annual Report will no longer be produced.

8. Food Standards Scotland update

L. Murray informed the Committee that there will be an update on the Sampling Programme Report provided by Jacqui McElhiney at the next SFELC meeting. The intention is to have this report finalised and a copy provided to the SFELC Committee members before the meeting takes place. The team are also looking to shorten this report into a more concise format, using a more visual display of figures and summary tables, with the hope of making this a more readable and understandable report for consumers. *L. Murray* stated that this report will likely be run from mid-year to mid-year, as opposed to each calendar year, in order to incorporate data from FSS Sampling Grants Programme. The Sampling Database is complimentary to Scottish National Database, and so FSS are currently looking to obtain the contracts for both these Database's as a package.

L. Murray has been communicating with Bryan Campbell surrounding the volume of expected work for Regulatory Strategy up until 2025. These include projects on the FHIS and new Consumer Information Scheme, and will begin with a review on how FHIS is currently being managed and how this can be improved. Billy Hamilton is leading the work on whether this scheme should be widened to accommodate other parts of food inspection and official controls as a whole, along with considering what the scheme looks like with regards to ratings, and whether mandatory display of FHIS should be considered. Another consideration is whether accelerating penalties and sanctions should be enforced.

In January 2020, the OCV verification package was outlined to the Minister and the Cabinet Secretary, advising on the publications and the suggested implementation plan. This was approved, and the OCV verification package was published, and will be reviewed as we go along to consider what strategy fits best and consider the potential for additional support tools for businesses.

L. Murray stated that there is are new structure teams at FSS who are looking into the future structure of the organisation, looking to ensure FSS is fit for purpose following EU exit.

9. Sub – Committees: including working groups

Food Standards Sub-Committee

J. Couper informed the committee that Carrie Couper is moving into a new non-food related job role, and will be stepping down as chair from the Food Standards Project group.

Cheesemakers Guidance Update by Karen Wardrope

K. Wardrope informed the committee that following one year from the publication of the Cheesemakers Guidance, a questionnaire will be produced and sent round to all LA's who have been using this guidance over the past year.

K. Wardrope stated that Lorna McCoull had hoped to ask the Chairs of the Food Liaison Groups for OCV to be added as a standing item to the agenda of their meetings.

Food Safety Sub-Committee

The *Chair* stated that the food safety sub-committee have been looking at imports and exports with regards to EU exit, along with establishing inspections of fishing vessels. It is also being considered how to revitalise the Specialist Officers Network, with the potential to rename this the Support Network.

Matter of Record 2.2020

The *Chair* offered his thanks to Carrie Cooper for all her hard work during her time as Chair of the Food Standards Project Group.

Action 6.2020

***Secretariat* to send questionnaire to LA's who have been using the Cheesemaker's Guidance from SFELC mailbox.**

Action 7.2020

The *Chair* to arrange meeting with Approvals WG for Support Network.

10. Food Liaison Groups

Lothian and Borders FLG

R. Buchanan informed the committee that some LA's are making progress with the Reformul8 project in assigning a Reformul8 Champion, whilst other LA's are struggling to do so due to lack of resources. There is also a request for a food crime champion, but it is expected that the recruitment for this will also suffer from similar resourcing issues. *R. Buchanan* also stated that there is now an EHO who has been recruited as a third tier officer, and will be starting this role in March.

North of Scotland FLG

A. Carson stated that it has been decided that kebab vendors will now need to display the content of their kebabs at the point of sale, and this will be applicable

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across all of North Scotland. Certain LA's in North Scotland, namely Aberdeenshire and Murray, are currently experiencing staffing issues.

West of Scotland FLG

K. Wardrope informed the committee that a WG is currently being set-up in order to assess the pink duck risky foods situation. There is also currently a struggle to obtain non-UK egg samples, as most eggs being sampled come from the UK. *K. Wardrope* also confirmed that Bacardi have changed the content of their product, by removing the sugar, and therefore LA's are experiencing problems when sampling the products as the dipstick does not register it as a Bacardi product anymore.

East of Scotland FLG

L. Matthew stated that they have noticed a 60% increase in the frequency of inspections following the introduction of the new Food Law Rating Scheme (FLRS). They are aiming to do a review of the scheme in July 2020, which will be one year from the start of the new scheme.

Action 8.2020

M. Keeley to draft a message out to all LA's advising on changed content of Bacardi products due to removal of sugar, with email being sent from FSS Food Crime Unit.

Action 9.2020

L. Murray to speak with FSS statistician and Marion McArthur regarding frequency of FLRS inspections.

11. Update by Non-Enforcement member(s)

Nil.

12. SFELC Structure

The *Chair* suggested to the committee that SFELC could take on a new sub-committee structure that is more representative of the current needs. There was general agreement across the whole committee that the structure of SFELC should be reviewed and amended. The *Chair* stated that he will draft a proposed structure and circulate this round the SFELC Executive, ready to present this to the main SFELC committee at the next meeting.

13. Review of action points

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

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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 > The Exec – Papers - year month > Item 02 – The Exec – Action points and Matters of Record". ([link](#))

14. AOCB

K. Wardrope stated that it has been declared that any complaints about Tesco products will not be taken unless submitted via the primary authority register. *K. Wardrope* also added that one of the LA's in West of Scotland raised an issue that in terms of the enforcement of the protected food names scheme, Scottish Government have advised that this would be a trading standards matter as opposed to an environmental health issue. *L. Matthew* added that he had a similar issue with food labelling, as to whether this would be for environmental health or trading standards. *M. Keeley* stated that a national consensus should be reached as to who is the enforcing authority, and this is currently environmental health, as they are responsible for food labelling.

Forthcoming meetings

03 April 2020 – Glasgow

19 June 2020 – Aberdeen

02 October 2020 – Dundee

04 December 2020 – Stirling

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.