LEAF Annual Conference

Building our Defence
Guy Poppy, Chief Scientist
FSA
Building our Defence
Professor Guy Poppy
FSA Chief Scientific Adviser
The Food Standards Agency
An Independent Non-Ministerial Department

• From **farm to fork** the work of the FSA, affects **everyone** in the UK, daily.
  - Food we can trust
  - Food is what it says it is
  - Able to make an informed choice
  - Access to a healthy diet

• **Chief Scientific Adviser** role; Independent advice and challenge
Scale of the challenge

- In 2016/2017, investigated 2,265 food, feed and environmental contamination incidents and where appropriate, acted to safeguard public wellbeing.
- Since 2016, the National Food Crime Unit (NFCU) has received and analysed information resulting in the dissemination of over 1,800 tactical intelligence reports to enforcement partners.

Infographics from: https://www.fdf.org.uk/statsataglance.aspx
Evidence Synthesis and Trust

Key features of good evidence synthesis:

- Inclusive
- Rigorous
- Transparent
- Accessible

3 Examples of where acting to protect UK food safety and authenticity;

https://royalsociety.org/topics-policy/projects/evidence-synthesis/
1. Cutting Plant and Cold Store Review

- Unloading
- Lairage
- Slaughter
- Dressing
- Inspection
- Chilling

2. Improved Official Controls for Meat Industry- Blockchain

- More efficient and effective approach to **collection and communication** of inspection results

- Farmer moves animal to FBO premise
  - View inspection results—feedback to producer
  - Inspect Carcase
  - Upload inspection findings for FSA vet approval
  - View inspection results—surveillance/assurance

- All network members have a copy of the findings in their ledger
• Rebalancing effort
• Adding value
**Conditions Mapping** [based on 6 weeks data from the first pilot plant]

### Number of animals found to have the condition at inspection

<table>
<thead>
<tr>
<th>Condition</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluke mature</td>
<td>427</td>
</tr>
<tr>
<td>Liver abscesses</td>
<td>350</td>
</tr>
<tr>
<td>Contamination</td>
<td>236</td>
</tr>
<tr>
<td>Pneumonia</td>
<td>35</td>
</tr>
<tr>
<td>Fluke immature</td>
<td>87</td>
</tr>
<tr>
<td>(Other)</td>
<td>56</td>
</tr>
<tr>
<td>Hepatic scarring</td>
<td>50</td>
</tr>
<tr>
<td>Pleurisy</td>
<td>35</td>
</tr>
<tr>
<td>Bruising</td>
<td>22</td>
</tr>
<tr>
<td>Traumatic Pericarditis</td>
<td>10</td>
</tr>
<tr>
<td>Lungworm</td>
<td>8</td>
</tr>
<tr>
<td>Abscesses - Hindquarter</td>
<td>2</td>
</tr>
<tr>
<td>Abscesses - Forequarter</td>
<td>1</td>
</tr>
<tr>
<td>Joint lesion (incl. Arthritis)</td>
<td>1</td>
</tr>
<tr>
<td>Oedema / Emaciation</td>
<td>1</td>
</tr>
</tbody>
</table>

### Animals inspected - detailed data

- (Other)
- Abscesses - Forequarter
- Abscesses - Hindquarter
- Bruising
- Contamination
- Fluke immature
- Fluke mature
- Hepatic scarring
- Joint lesion (incl. Arthritis)
- Liver abscesses
- Lungworm
- Oedema / Emaciation
- Pleurisy
- Pneumonia
- Traumatic Pericarditis
3. Food Hygiene Rating Scheme

- **Introduced in 2010**
- Combines compliance scores from inspection results to generate an overall food hygiene rating
- Scores made public to help consumers make informed choices about where to eat based on hygiene ratings
- Evidence shows that this has had a positive impact on compliance [largely through economic impact] and public health
- **For every 1% change** in Food Businesses moving from not broadly compliant (ratings 0,1,2) to broadly complaint (ratings 3,4,5), we predict a reduction of between 2,000 and 3,900 cases foodborne illnesses
- In England, display of the stickers is voluntary, while mandatory display was introduced in Wales in 2013 and in Northern Ireland in 2016. The FSA has recently reaffirmed its ambition to have a statutory requirement for the display of hygiene ratings in England

- [https://www.food.gov.uk/safety-hygiene/food-hygiene-rating-scheme](https://www.food.gov.uk/safety-hygiene/food-hygiene-rating-scheme)
- [https://www.food.gov.uk/sites/default/files/media/document/csareportfhrsfinal.pdf](https://www.food.gov.uk/sites/default/files/media/document/csareportfhrsfinal.pdf)
- DOI: 10.1016/j.foodcont.2018.08.034
- [https://data.food.gov.uk/catalog](https://data.food.gov.uk/catalog)
The Challenge- FSA Priorities

• 3 high-level priorities;
  • Doing the day job well
  • EU Exit
  • ‘Regulating our Future’
Thank You

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