

To:

All Heads of Environmental Services
All Heads of Trading Standards

All CCDCs (via HPA)
Infection Control Nurses Association (ICNA)

LACORS
CIEH (Policy Advisor for Food Safety)
REHIS (Chief Executive)
Scottish Food Enforcement Liaison Committee (SFLEC)
HPA
Royal Institute of Public Health (Centre Manager)
Royal Society for the Promotion of Health
Society of Food Hygiene Technology
Institute of Food Science and Technology
FSA Consumer Branch (for Consumer stakeholders)

BRIEFING NOTE – SEPTEMBER 2009

FOOD HYGIENE CAMPAIGN AND RELATED INITIATIVES

This Briefing Note provides you with an update on the Agency's Food Hygiene Campaign and related activities. We hope that the campaign is helping to support your work at the local level.

The Briefing Note is published on the Enforcement area of the Agency's website (<http://www.food.gov.uk/enforcement/>) and distributed to Local Authorities in England via the Agency's 'Dedicated Mailbox' and EHCnet systems.

The Briefing Note is also circulated by email to other copy recipients as shown above, and to local authorities outside England by the Agency's offices in Scotland, Wales and Northern Ireland.

Please bring this Briefing Note to the attention of relevant staff within your service.



JACKIE SPENCER
Foodborne Disease Strategy Co-ordination Branch

FOOD HYGIENE CAMPAIGN AND RELATED ACTIVITIES

BRIEFING NOTE – SEPTEMBER 2009

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FOOD HYGIENE CAMPAIGN

FOOD SAFETY WEEK - DATES FOR NEXT 3 YEARS

Following the success of the 2009 Food Safety Week in June, we are pleased to be able to announce not only the dates for next year's Food Safety Week (FSW), but dates for the next three years. We thought that this would help everyone in their planning processes.

Therefore could you please put the following dates in your diaries:

7-13 June 2010

6-12 June 2011

11- 17 June 2012

Evaluation of the various elements of FSW 2009 is still taking place. However, we would like to thank those of you that spoke to our researchers about the work that you were doing and those that allowed researchers to see the events in action. In total we conducted 451 telephone interviews, carried out 10 case studies of FSW activities and conducted 184 follow up interviews.

Research already carried out has provided us with some very useful information. You may be interested to know that:

- Reassuringly 100% of Local Authorities (LAs) contacted had heard about Food Safety Week and 91% had run events prior to 2009
- 73% of local authorities ran events during FSW
- 76% of LAs and 55% of other Delivery Partners (such as schools, charities and commercial organisations) contacted said they were going to run events fully reflecting the theme of over 60s and *Listeria*. While a further 22% of LAs and 37% of delivery partners were going to partly reflect the theme.
- The majority of both local authorities and other delivery partners distributed leaflets and packs to the target audience. Many others had stands in locations such as shopping areas; and many ran demonstrations and presentations in care homes, sheltered accommodation and lunch clubs.

There were also lots of comments and suggestions about your experiences in running successful events, and comments about what would help you in communicating food hygiene messages in the future. We are taking on board all of this so that we can start to develop materials, and advice that will contain your good practice examples. Once we have completed all the evaluation activity we will provide you with a further update.

Although we have yet to decide on the theme for 2010, the 4Cs will remain central to all our communication on food hygiene. Materials that have been developed to date will continue to be available and we hope to add to these each year. Current resources can be found at http://www.food.gov.uk/safereating/hyg/germwatch/#h_3

To be kept informed of future developments, please make sure that you have

registered your details at foodsafetyweek@ecgroup.co.uk including 'Register' in the subject line.

For further information please contact **Catherine Clarke (020 7276 8842, email: Catherine.Clarke@foodstandards.gsi.gov.uk)**

GRANTS FOR LOCAL FOOD HYGIENE AND HEALTHY EATING INITIATIVES 2009-10

108 applications were received and assessed from authorities in all four countries of the UK. 23 grants were made (15 in England, 6 in Scotland, 1 in Wales and 1 in N. Ireland) in 2009. Authorities successful in 2009 were:

Aberdeen City Council
Burnley Borough Council
Cardiff County Council
Chelmsford Borough Council
Cumbria County Council
Derry City Council
East Northamptonshire Council
City of Edinburgh Council
Gloucestershire County Council & Gloucester City Council
London Borough of Islington
Kent County Council
Leeds City Council
Leicester City Council
The Moray Council
Northamptonshire County Council
North Ayrshire Council
Northumberland County Council
Nottinghamshire County Council
Perth & Kinross Council
Rushcliffe Borough Council
South Ayrshire Council
South Somerset District Council
Wealden District Council

Successful 2009 projects will be able to run from July 2009 until the end of November 2010. The successful authorities and summaries of successful projects are now available at the following link:

<http://www.food.gov.uk/enforcement/enforcetrainfund/lahngrants/>

For further information please contact: **Jackie Spencer (tel: 020 7276 8900, e-mail: jackie.spencer@foodstandards.gsi.gov.uk)**

COOKING BUS

The FSA funded a Focus on Food Cooking Bus for the past six years, but this project has now concluded. The Helen Hamlyn Trust will be sponsoring the Bus from January 2010. The Bus will support the *Cookit* element of the Trust's Open Futures Project (www.openfutures.info/). In addition to this Bus, Focus on Food's cooking, teaching and training workshops are currently delivered by:

- Yorkshire Forward sponsored Bus
- Welsh Assembly sponsored Bus
- Scottish Executive/FSA Scotland sponsored Bus (see also p5)
- 'BIG Lottery sponsored Food for Life Bus

Organisations/schools wishing to enquire about booking a Focus on Food Cooking Bus workshop should contact Focus on Food for a Cooking Bus application pack. Telephone: 01422 383191 or email: focusonfood@designdimension.org. (The pack can also be downloaded from www.focusonfood.org/cookingbuses.html)

In the six years that the Agency sponsored a Cooking Bus, it worked with approximately 35,000 school children and trained 4,800 teachers across England. It has also provided schools with 373 Cookits (cooking kits) to enable them to deliver practical cooking in the classroom.

The FSA sponsored Cooking Bus featured at many Agency events, such as The Good Food Show, the Design and Technology Show, the WI AGM, the Salt Cascade Conference at Denman College and most recently the BA Science Festival. To find out more about our Bus please look at our Cooking Bus archive. The Focus on Food Campaign (www.focusonfood.org) is the UK's lead practical food outreach programme and the Agency will continue to work closely with the Campaign on pertinent initiatives and issues post August 2009.

SCORES ON THE DOORS (SotD) - TOWARDS A NATIONAL APPROACH

Since the last update, the UK-wide SotD Steering Group and its Working Group on Scoring/Banding & Safeguards have been considering how the numerical scores derived using the intervention-rating scheme at Annex 5 of the *Code of Practice* should be 'mapped' to the six tiers of the national scheme. The discussions have focussed on mapping of the top tier and the concept of 'broad compliance' (which represents establishments that are 'satisfactory although not fully compliant with legal requirements').

For the top tier, two options have been considered (both put forward by local authority - LA - representatives on the Working Group): a combined score of 0 to 15 with a maximum of 5 for any of the three elements of the intervention-rating scheme used to determine the SotD; or a combined score of 0 to 5 (which reflects what most existing schemes have).

Views of Members are polarised. The industry representatives unanimously support the 0 to 15 option as it removes the potential for 'gold-plating'. On the other hand, most (though not all) LA representatives support the narrower band on the basis that it is 'tried and tested' and that 0 to 5 represents 'compliance'.

Views on the 'mapping' of 'broad compliance' are also mixed - some consider it should be 'mapped' to the third tier (three stars in a five-star scheme) so that it is in the top half of the scale but others consider that this will provide insufficient differentiation in the bottom half. As the Steering Group was unable to reach an agreed position on these issues, it referred them back to the Agency.

Having given these two issues careful consideration the Agency decided to opt for a broad top band (a combined score of 0 to 15 with a maximum of 5) as it considered that this will eliminate 'gold-plating' barriers to businesses reaching the threshold of the highest rating of the scheme without compromising the primary purpose of Annex 5 for determining the intervention frequency used to determine the SotD. The Agency also decided that for the national scheme, 'broad compliance' (the Code of Practice scores of 10/10/10) should be mapped to the bottom tier of the top half of the scheme in the position equivalent to three stars. These were very difficult decisions for the Agency but it considered that this approach will provide the best way of ensuring that the national scheme is legally robust and sustainable for the future. These decisions were communicated to stakeholders in mid-September.

The Steering Group's Working group on Scope is making good progress on defining the scope of the national scheme (the types of businesses to be included/excluded/exempted) and on identifying key 'start-up' issues for local authorities wishing to adopt/migrate to it. Draft guidance is being drawn up with input from Working Group Members and it is hoped that this will be considered by the Steering Group at its next meeting on 30 September.

As regards the IT platform that will support the national SotD scheme and the two-tier scheme in Scotland, research with consumers and with small businesses is underway to find out what their requirements for the system will be. The results will inform the development of a 'data standard' for the information that participating local authorities will need to provide and on the functional specification for the IT platform itself.

Detailed information on the Steering Group and its Working Groups is available at <http://www.food.gov.uk/enforcement/enfcomm/scoresdoorssteeringgroup/>
For further information, please contact **Sally Hayden (tel: 020 7276 8422, email: sally.hayden@foodstandards.gsi.gov.uk)**.

In Scotland, two meetings of the Food Hygiene Information Scheme (FHIS) Lead Food Officers working group have taken place. and a FHIS Link Workers network with representation from each Scottish local authority met on 9 September 2009. In addition to the five pilot authorities, one further authority - East Lothian, has launched FHIS this year. A further nineteen authorities have indicated their intention to launch the two-tier scheme by April 2012, subject to appropriate FSA support. Of these, twelve authorities are actively working on preparations with a view to launching in 2010 or earlier.

For further information, please contact
**Peter Midgley (: 01224 285189, peter.midgley@foodstandards.gsi.gov.uk or
Pauline Wilkinson (01224 285174, pauline.wilkinson@foodstandards.gsi.gov.uk**

Please also see our website at the link below
www.food.gov.uk/news/newsarchive/2008/dec/scores

EUROPEAN COMMISSION REPORT ON THE IMPLEMENTATION OF HYGIENE LEGISLATION

When new European food hygiene legislation came into effect in January 2006, the European Commission made a commitment to report by May 2009 on the experience gained from the implementation of the hygiene package. This report was published in July 2009 and is based on information received from Member States, representatives of the food industry and consumer organisations at European level, and the Commission's Food and Veterinary Office.

The Agency has issued a letter to interested parties seeking views on the report, which it has now placed on [food.gov.uk](http://www.food.gov.uk) along with the Commission's Report. Similar letters have been issued in Scotland, Wales and Northern Ireland. For more information please go to:

<http://www.food.gov.uk/news/newsarchive/2009/aug/commissionreport>.

For further information please contact **Kate Todd (tel: 020 7276 8698, e-mail: kate.todd@foodstandards.gsi.gov.uk)**

ACTIVITIES IN FSA WALES

The FSA Wales Educational Resource Trailer will be attending a number of public events throughout 2009/10 working in partnership with local authority colleagues and other stakeholders. Details of the trailer, and where it will be, are available on the web: <http://www.food.gov.uk/wales>. To enquire about the availability of the Resource Trailer for your event, email: helen.george@foodstandards.gsi.gov.uk or call 029 2067 8999.

Letters to Directors of Public Protection in Wales

Copies of all letters sent to DPPW contacts from FSA Wales since January 2009 can be found at:

<http://www.food.gov.uk/archive/enforcementarchive/enf/w/09>

Local Authority Training

No training is planned within Wales during September although details of future training dates will become available shortly for October, November and December.

ACTIVITIES IN FSA SCOTLAND

HHEAPS Initiative – Hygiene, Healthy Eating and Activity in Primary Schools

The HHEAPS initiative has developed into a well respected & successful resource delivering food hygiene, healthy eating and activity messages to P4-6 pupils, and has proved that the concept of using positive role models such as sports coaches to influence behaviour is a powerful one.

HHEAPS (Phase 4) for school year 2009-10 has continued to develop the partnership with Scottish Rugby and new partnership with the Scottish Football Association and is on track to deliver HHEAPS to around 400 schools and 13,000 children across Scotland. A pilot partnership with Tennis Scotland will be completed

during the autumn term 2009 and a version of HHEAPS for Special Educational Needs pupils is under development.

Food Safety Information Pack for Childminders in Scotland

This pack contains a selection of Agency information primarily relating to food safety, and was developed in collaboration with the Scottish Childminding Association (SCMA) and the Care Commission (CC). Since 2006, childminders have had to comply with food hygiene legislation and the pack provides childminders with a single source of information to help them understand their responsibilities. The pack was initially distributed to all registered childminders in Scotland in 2008 and will be distributed to all childminders registered since then shortly.

Primary & Nursery Resource

Food Standards Agency Scotland developed a new educational resource for 3 to 12 year olds. This project was developed as a result of feedback from teachers highlighting a shortage of resources which raise awareness of the Food Standards Agency (FSA) messages on diet, nutrition and food safety.

This resource consisted of an assortment of board and card games which were delivered to schools in a bright, engaging mobile unit that took the form of a Big Banana. The games incorporated key FSA messages about diet and nutrition and food safety, the aims and objectives of which have been designed to support the learning outcomes of the new Scottish Curriculum for Excellence and the FSA Food Competences. All of the games within the resource are still being developed following the evaluation of the project, so they are not yet available.

Scottish Cooking Bus

Scotland's first Cooking Bus – a kitchen on wheels designed to help children, teachers, parents and community groups find out more about cooking and healthy-eating – was launched in Edinburgh in June 2008. The initiative represents a joint commitment from the Scottish Government, the Food Standards Agency Scotland, the Focus on Food campaign, local authorities and community groups. On-board lessons will teach visitors how to cook simple healthy meals as well as essential food handling and preparation skills.

Across the country, schools and community groups will be able to take advantage of specially tailored classes by qualified teachers in the well-equipped mobile kitchen. The bus will visit the Western Isles and the Scottish Learning Festival in Glasgow in September and other locations in October, and November.

Recipe for Success

The Food Standards Agency in Scotland will be taking their award winning cookery demonstration to Ayr on 6th October. TV chef, Phil Vickery, will once again be on hand to show how easy it can be to cook nutritious foods from scratch and on a budget. The Agency will also have two stands at the event promoting nutrition and food safety messages. Two further events are planned for Aberdeen and Glasgow in December and February respectively.

Christmas Calendar Competition

Consumer Focus Scotland is managing this competition on behalf of FSAS this year.

Invitations to take part were distributed to 2308 schools on the 24th August, with a deadline of 8th October 09.

Elementary Food Hygiene Funding in Secondary Schools

This initiative has commenced again for 2009/10, with schools being invited to apply for funding for Elementary Food Hygiene resources to assist in the running of courses within the school.

ACTIVITIES IN FSA NORTHERN IRELAND

Primary School Resource

Primary school resources, which were produced by FSA Scotland, and consist of food hygiene and nutrition games aimed at 3-12 year olds are to be provided to primary schools in Northern Ireland. A 'Go Bananas' poster competition will be offered to all Northern Ireland primary schools in autumn 2009. Four winning schools will receive a Big Banana, an engaging mobile unit in the shape of a banana, complete with a set of games, while 400 schools will each receive a set of games. It is planned for the resource to be distributed October / November 2009.

FSANI's Survival Guide to Food

The Survival Guide to Food has been revised for sixth form students and is designed to equip them with the skills to eat well and be well when they leave home for the first time. The guide contains lots of useful information on making healthy food choices, shopping and budgeting tips as well as good food hygiene information. It has been designed to be taught in life skills or enrichment classes mainly by Home Economics teachers or sixth form tutors. For autumn 2009, FSANI is planning a major marketing campaign to maximise the effectiveness and the appeal of the guide. Teachers are going to be targeted through briefing seminars and sixth form leavers will be targeted using social marketing as well as media marketing with competitions and giveaways. The guide will be distributed to all interested schools in Northern Ireland with sixth form leavers.

HHEAPS to be piloted within 50 Northern Ireland primary schools

Hygiene, Healthy Eating and Activity in Primary Schools (HHEAPS) was created by FSA Scotland as a high quality resource for boys and girls in primary 4-6. It is an innovative programme which uses sports coaches as positive role models to link and reinforce hygiene and healthy eating classroom activities. The programme is going to be piloted by FSANI in autumn 2009, within 50 NI primary schools, in partnership with the Irish Football Association (IFA) and the Gaelic Athletic Association (GAA).

FSANI Calendar – plans for the future

The 2009 'Homegrown' Eatwell Calendar is the 4th calendar produced from the FSANI calendar initiative. Approximately 60,000 copies of the calendars were distributed across Northern Ireland. It provides advice and ideas to consumers on making healthy food choices and on food safety. An evaluation of the initiative is currently under way. This evaluation will direct future plans for the calendar initiative.

FOOD SAFETY MANAGEMENT (FSM) GUIDANCE FOR SMALL CATERING AND RETAIL BUSINESSES

ENGLAND

Safer Food Better Business (SFBB) Developments

Applications for a fourth tranche of SFBB Special Grant Scheme grants were invited on 1 April 2009. The Agency received 27 applications and of these the appraisal panel recommended 18 projects for grant funding, involving 70 local authorities and a range of other organisations. These projects will provide face to face support to more than 5,000 small caterers and retailers to assist them to implement SFBB.

For further information please see the press release on the Agency website at <http://www.food.gov.uk/news/newsarchive/2009/aug/sfbbawardaug09>.

Childminders

The launch of the Childminders pack has unfortunately been delayed. The Agency is now aiming to launch this by the end of September 2009.

Catering Colleges - New SFBB Resource Pack for College Catering Courses

The catering college resource pack has been published on the Agency website at: www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcolleges/.

The teaching resources have been developed in partnership with Highfield.co.uk and Northampton Catering College. The materials are specifically related to Safer food, better business (SFBB) and are intended to promote understanding of SFBB among catering students. These resources should aid learning for students and assist lecturers in delivery of food safety theory and practice.

SCOTLAND

Support for the introduction of Food Safety Management Systems based on HACCP Principles.

Cook**Safe** is available in digital format from the FSA website in English, Chinese, Bengali, Punjabi and Urdu. The Stationery Office is producing hard copies of Cook**Safe** (in English, Urdu, Punjabi, Bengali and Chinese) and Retail**Safe** on a commercial basis and can be contacted on 0870 600 55 22 or via their website at www.tsoshop.co.uk.

The Cross-Contamination House Rules sub-section was recently updated to include an expanded Allergen Management section. The updated text is available for download from the FSA website or through the Stationery Office (contact details as above).

E-Cook**Safe** continues to be available for download, including Microsoft Vista, from the FSA website.

Eat Safe Award Scheme

The success of the award scheme has continued to grow as many caterers, who formed part of the HACCP project, now have a HACCP based food safety management system in place and are achieving the Eat Safe award standard. Over 577 awards have now been issued across Scotland (see www.eatsafe.gov.uk). Authorities issuing Eat Safe awards in Scotland are being asked for their views on expanding the scope of the award to be in line with the agreed scope of the UK Scores on the Doors scheme.

WALES

FSA Wales are in the process of providing funding to all 22 Welsh Local Authorities for the provision of Food Safety Management/ SFBB projects. These include seminars, one to one coaching and the provision of specialist translation coaching or seminars.

FSA Wales are seeking feedback from the training sessions and seminars via completion of a simple form to help evaluate its use. The form has been e-mailed to SFBB organisers in local authorities, but if you would like a copy please contact: Andrew.Morris@foodstandards.gsi.gov.uk

The next meeting of the Food Safety Management Steering Group will take place on the 3rd December 2009 at Southgate House in Cardiff.

NORTHERN IRELAND

Safe Catering - Support for the introduction of Food Safety Management Systems (FSM) based on HACCP Principles:

Safe Catering is the N. Ireland model for assisting caterers in setting up procedures based on HACCP principles i.e. a food safety management system. Use of Safe Catering allows food business operators in catering establishments to comply with their legal requirements, to produce safe food and to aid in staff training. Copies of Safe Catering and record book SC8 have been issued to Councils in Northern Ireland, for supply, free of charge, to caterers. Hard copies of record books SC1-4 can now be ordered directly from The Stationery Office via their website at www.tsoshop.co.uk. All record forms can also be downloaded from the Agency's website, using the web address provided below. This new issue of Safe Catering adds to the 'toolkit' of resource materials provided by the Agency for caterers and can be accessed at:

www.food.gov.uk/northernireland/safetyhygieneni/safecateringni/

Safe Catering work with Further Education Colleges

FSANI has promoted the use of Safe Catering within NI since 2003 and it is now widely accepted by both enforcers and caterers. It has been recognised that students would benefit from having a working knowledge of Safe Catering during their student course and before commencing employment within the Catering sector.

During the academic year 2008/09 staff within the FSANI in partnership with EHOs at district councils delivered a pilot programme of workshop sessions within the 14

campuses that deliver level 2 and 3 Catering qualifications across NI. The sessions lasted approximately 3 hours and covered the 7 principles of HACCP and the application of the 'Safe Catering' pack.

The programme has now been evaluated and will continue on an annual basis in all 6 regional Colleges of Further Education.

Eat Safe

Over 540 caterers in Northern Ireland have now received the Eat Safe award (see www.eatsafe.gov.uk).

PUBLIC INQUIRY INTO THE SOUTH WALES OUTBREAK OF *E. COLI* O157

In July the FSA Board considered the Agency's response¹ to the Public Inquiry Report². While the Report covers the outbreak of *E.coli* O157 in Wales and only three of the recommendations are directed at the Agency, the FSA Board agreed that the Agency should take the lead in addressing all the Report's findings and recommendations that lie within its remit from a UK perspective. Although it noted that risks cannot be entirely eliminated, the FSA Board considered that more had to be done in partnership with local authorities and other key players to achieve greater food safety compliance and accompanying reductions in food poisoning.

The Agency has set up a Food Hygiene Delivery (FHD) Programme Board, chaired by Andrew Wadge, the Head of the Food Safety Group, to manage a UK programme of work covering all foodborne pathogens and all food groups and delivery through local authorities, the Meat Hygiene Service and the Department of Agriculture and Rural Development in Northern Ireland. The FHD Programme is expected to run for approximately five years. An outline of the projects within the Programme will be provided shortly and the FSA is liaising with LACORS on appropriate representation of local authority views on relevant projects.

¹ <http://www.food.gov.uk/multimedia/pdfs/board/fsa090707.pdf> .

² The full Inquiry Report is available at: <http://wales.gov.uk/ecolidocs/3008707/reporten.pdf>

FOOD STANDARDS AGENCY BOARD MEETINGS

All stakeholders are welcome to come and see how the Food Standards Agency operates and makes its decisions at one of the Agency's Open Board Meetings. Board meetings can also be viewed by live webcast or by podcast.

The next Board Meeting will be held on 10 November at Aviation House in London

At the end of each meeting there is a question and answer session where you are encouraged to ask questions or make comments on any of the matters discussed by the Board or, indeed raise any other issues relating to our work.

If you would like to attend or would like further information please call 01772 767730 or email fsaboardmeetings@glasgows.co.uk or you can register on-line at www.food.gov.uk/aboutus/ourboard/boardmeetings.

CONTACTS:

TOPIC	DETAILS
Foodborne Disease Strategy and Local Authority grants scheme	Jackie Spencer, Food Safety, Hygiene & Microbiology Division 020 7276 8900, jackie.spencer@foodstandards.gsi.gov.uk
Food Campaign	Catherine Clarke, Communications Division 020 7276 8845, catherine.clarke@foodstandards.gsi.gov.uk
<u>HACCP in catering and retail businesses</u>	
England	Ann Reason, Food Safety Management Branch, 020 7276 8139, ann.reason@foodstandards.gsi.gov.uk
Wales	Rob Wilkins, Head of General Enforcement Branch 029 20 678 957, rob.wilkins@foodstandards.gsi.gov.uk
Scotland	Pauline Wilkinson, Food Law Enforcement Branch 01224 285174, pauline.wilkinson@foodstandards.gsi.gov.uk
Northern Ireland	Kathryn Baker, Food Hygiene, Standards and Incidents Unit 028 9041 7736; kathryn.baker@foodstandards.gsi.gov.uk
<u>FoodVision</u>	Mark Bush tel: 020 7276 8905, mark.bush@foodstandards.gsi.gov.uk or LACORS FoodVision Officer 020 7665 3888, foodvision@lacors.gov.uk
<u>General contacts</u>	
Scotland	Jackie McCann, Food Law Enforcement Branch 01224 288378 jackie.mccann@foodstandards.gsi.gov.uk
N. Ireland	Kathryn Baker, Food Hygiene, Standards & Incidents Unit 028 9041 7736; kathryn.baker@foodstandards.gsi.gov.uk
Wales	Delyth Murray-Lines, General Enforcement Branch 029 2067 8927, delyth.murray-lines@foodstandards.gsi.gov.uk
<u>FSA in the English regions</u>	
Unit Coordination and London region	Jackie Jewett, 020 7276 8932, Mobile: 07767 677781 jackie.jewett@foodstandards.gsi.gov.uk
East of England and South East	Julian Blackburn, 020 7276 8437, Mobile: 07887 631138 julian.blackburn@foodstandards.gsi.gov.uk
East Midlands and Yorkshire and the Humber	Marcia Nightingale 0115 9714755, Mobile: 07768 776258, marcia.nightingale@foodstandards.gsi.gov.uk
South West and West Midlands	Toni Smith 0117 9001730, Mobile: 07990 795370, toni.smith@foodstandards.gsi.gov.uk
North East and North West	Angela Towers. 0161 952 4248, Mobile 07881 717180, angela.towers@foodstandards.gsi.gov.uk