

## **Appendix E – Food Sampling Review 2014-2015**

Samples were taken from a total of 68 different food premises.

A total of 290 samples have been taken of which:

- 159 were for microbiological examination (of which 19% were unsatisfactory)
- 131 were for chemical or compositional analysis (of which 12% were unsatisfactory)

Of these, 183 (63%) were taken formally.

On a more functional basis, samples can be categorised further as follows:

- 160 samples from home authority premises (food businesses that have their decision-making base in Enfield & supply food outside of the Borough);
- 123 samples from premises approved for the processing/handling of certain products of animal origin e.g. meat products, dairy products, fishery products;
- 68 samples of food imported from third countries i.e. those outside the EU;
- 8 samples taken in response to infectious disease or investigations for Legionella;
- 97 environmental swabs taken (food-contact surfaces and equipment to assess cleaning and disinfection and cross-contamination);
- 3 water samples
- 0 food contact materials

55% of the total sampling has been undertaken at manufacturers, packers and importers based within Enfield (home authority and approved premises) where this Authority can have a more direct impact and greater influence on businesses in order to ensure that food is safe, wholesome and legally compliant.

In order to maintain the level of food sampling, Enfield obtained separate grant funding from the Food Standards Agency of £14,800 to fund an additional 70 food samples. The sampling was targeted at products and contaminants that were of both national and regional concern and included the following projects:

Detail products tested: aflatoxins and ochratoxin A in spices, aflatoxins in peanut butter, meat speciation at take aways, fish speciation at take aways, peanut contamination of almond powders, undeclared sulphites in dried fruits, meat content and added water in frozen chicken at wholesalers, pyrrolizidine alkaloids in herbal teas, artificial colours in sauces at caterers.

In addition, Enfield also took part in a London-wide bid for additional funding from the Food Standards Agency which resulted in an additional 17 samples being taken from Enfield premises.

No of samples found to be unsatisfactory	Problem Identified & Corrective Action Taken
Q1 = 18% unsatisfactory.	Total of 44 samples taken of which 40 were for microbiology & 4 for chemical/composition. Majority of samples taken from approved/home authority premises, 3 samples taken for LFCG lamb speciation survey (FSA funded) – awaiting results.
6	<p>Listeria monocytogenes detected in 3 environmental swabs (not food-contact surfaces) from manufacturer. Cleaning &amp; disinfection procedures reviewed &amp; amended. Listeria not detected in repeat samples.</p> <p>Listeria also detected in 2 salmon products from the same producer but these were not pathogenic species &amp; as such, the samples were unsatisfactory from a quality perspective.</p> <p>One sample was of a product packed on their behalf &amp; the home authority has been notified for information.</p> <p>Awaiting the results of additional sampling. Sample of egg mayonnaise from this producer was unsatisfactory for general bacterial counts (quality issue). The company's own samples of this product have been satisfactory, awaiting feedback from the company's internal investigation.</p>
1	Sample of Turkish-style cheese from small local producer unsatisfactory for E.coli (non-pathogenic strain). Visit to be made to premises to investigate possible contamination sources.
One of five swab samples	Caterer -Enterobacteriaceae (general gut bacteria). Advice given to FBO re personal hygiene & cleaning & disinfection.

No of samples found to be unsatisfactory	Problem Identified & Corrective Action Taken
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Q2 = 10% unsatisfactory.	Total of 57 samples taken of which 25 were for microbiology & 32 for chemical/composition. Majority of samples taken from approved/home authority premises, 27 samples taken for LFCG & LBE FSA grant-funded projects.
5	<p>Listeria monocytogenes detected in 3 environmental swabs (not food-contact surfaces) from manufacturer. Cleaning &amp; disinfection procedures reviewed &amp; amended. Repeat sampling to be undertaken in October as part of on-going local project.</p> <p>Listeria monocytogenes also detected in 2 salmon products from the same producer but the levels were satisfactory at the end of shelf life sample &amp; as such, the samples were unsatisfactory from a quality perspective. Additional product sampling to be undertaken as part of local project.</p>
1	Sample of salmon pate from local manufacturer unsatisfactory for Enterobacteriaceae (general gut bacteria). Review of cleaning practices undertaken. To arrange for repeat sampling.

No of samples found to be unsatisfactory	Problem Identified & Corrective Action Taken
Q3 = 10.3% unsatisfactory.	Total of samples 136 taken of which 54 were for microbiology & 82 for chemical/composition. Majority of samples taken from approved/home authority premises, 54 samples taken for LFCG & LBE FSA grant-funded projects.
11	<p>Listeria monocytogenes detected in 7 environmental swabs (not food-contact surfaces) from manufacturer. Cleaning &amp; disinfection procedures reviewed &amp; amended. Repeat sampling to be undertaken in January, February &amp; March as part of on-going local project.</p> <p>Listeria monocytogenes also detected in 4 salmon products from the same producer but the levels were satisfactory at the end of shelf life sample &amp; as such, the samples were unsatisfactory from a quality perspective. Additional product sampling to be undertaken as part of local project.</p>
8	Undeclared sulphur dioxide found in retail samples of dried fruits as part of a local sampling project. Sulphur dioxide is an allergen

	& as such, the products were potentially harmful to allergy sufferers. This resulted in withdrawal of the affected products & national allergy alerts being issued by the Food Standards Agency
1	Unlicensed medicinal product being marketed as a nutrition supplement. Product removed from sale & referred to MHRA for investigation.
2	Take away meals advertised & sold as goat meat contained sheep meat only. Warning letters to businesses with on-going investigation of the supply chain (Food Standards Agency to be notified re relevant meat plants). Re-sampling to be undertaken.
1	Sample of extra virgin olive oil not meeting full compositional standards. Liaison with importer (based in Enfield) to investigate possible reasons.
1	Unsubstantiated vitamin claim on drink at local retailer. Home authority to be notified for investigation with supplier.

Q4 3% unsatisfactory	
40	<p>Microbiological</p> <p>5 unsatisfactory samples – <i>Listeria monocytogenes</i> detected in 2 environmental swabs (not food-contact surfaces) from manufacturer. Cleaning &amp; disinfection procedures reviewed &amp; amended.</p>
13	<p>Chemical/compositional</p> <p>Sample of goat curry from a caterer found to be sheep meat not goat. Further investigation in progress to identify the meat supply chain.</p> <p>2 samples of doner kebab meat from local manufacturers were satisfactory for declared meat species but labelling problems were identified. The businesses concerned have been told to amend their labelling.</p>