NEWSMONTH

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MARKET NEWS

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International News

FDA responds to questions about report on lead, other toxins in baby food

The FDA takes exposure to toxic elements in the food supply extremely seriously, especially when it comes to protecting the health and safety of the youngest and most vulnerable in the population. Toxic elements, such as arsenic and lead, are present in the environment and may enter the food supply through soil, water or air. Because these elements occur in the environment, currently they cannot be completely avoided in the fruits, vegetables, or grains that are the basis for baby foods, juices, and infant cereals made by companies or by consumers who make their own foods. They also cannot be completely avoided by using organic farming practices. Our goal is to reduce exposure to toxic elements in foods to the greatest extent feasible and to further advance progress in this area through more research and enhanced collaboration among stakeholders.

FDA regulations and monitoring help to ensure the safety of baby foods sold or manufactured in the United States.

While the report released on February 4, 2021 by the U.S. House of Representatives Committee on Oversight and Reform Subcommittee on Economic and Consumer Policy raises important questions on what more can be done to reduce toxic elements in baby foods, the FDA has been actively working on this issue using a risk-based approach to prioritize and target the agency's efforts. Consumers should know that FDA scientists routinely monitor levels of toxic elements in baby foods, along with other foods consumed in the country's diet, through the Total Diet Study. Further, the FDA also monitors baby food under the FDA's compliance program for Toxic Elements in Food and Foodware, and Radionuclides in Food and through targeted sampling assignments.

When toxic elements in food present a potential health concern, the FDA takes steps to reduce levels, such as using science to set action levels, making data public, and working with industry on identifying effective mitigation strategies.

For example, FDA sampling of infant rice cereal since 2011 has shown that manufacturers have made significant progress in reducing arsenic in infant rice cereal products through selective sourcing and testing of rice and rice-derived ingredients (e.g., rice flour). This progress has been advanced by the FDA through final guidance to industry on action levels. Because of these efforts, infant rice cereal on the market now is safer than it was a decade ago and we expect that by using emerging science and good manufacturing practices

companies will continue to reduce levels of arsenic in infant rice cereal.

Firms and individuals who manufacture or sell food have a legal responsibility under the Federal Food, Drug, and Cosmetic Act to ensure the safety of their products. The FDA reviews information and takes action on a case-by-case basis. If the FDA finds that a product violates the law, the agency takes steps to stop the product from being imported, takes court action to stop its sale or recalls it if it is in the domestic market.

For example, on January 15, 2021 the FDA ordered a U.S. company that had been put under court order for distributing adulterated food to stop distributing adulterated juice products containing potentially harmful levels of the toxic element inorganic arsenic and the mycotoxin patulin, until the company complies with the Federal Food, Drug, and Cosmetic Act and other requirements in the court order. The FDA has also worked with several manufacturers whose products contained elevated levels of toxic elements, to remove them from the market. In addition, between 2019-2020, approximately 65 import actions kept products with potentially elevated levels of toxic elements from entering the U.S.

The FDA currently has multiple ongoing Import Alerts for toxic elements in food, including for arsenic in fruit juice, bottled water and dietary supplement products and for lead in candy, dried fruits, spices, dietary supplements, and other foods.

The FDA is continuing to work to ensure both domestic and imported foods meet the same standards for toxic elements.

For example, FDA scientists help ensure there are internationally-recognized standards to reduce the levels of toxic elements in foods by participating in Codex Alimentarius, an international food standard setting body of the Food and Agriculture Organization and World Health Organization. As part of FDA's work at Codex, our scientists have been instrumental in setting maximum levels and establishing codes of practices for toxic elements including lead, arsenic, cadmium, and mercury. Levels set by Codex, although not binding, can inform our regulatory decisions.

FDA provides consumers with actionable advice to limit exposure to toxic elements from food.

For example, consistent with the Congressional report's recommendations, the FDA has communicated advice about the importance of feeding infants a variety of grain-based infant cereals. Rice cereal fortified with iron is a good source of nutrients for infants, but it shouldn't be the only source and does not need to be the first one.

The FDA will continue working with our federal partners, industry and consumer and health advocates on our shared goal of reducing consumer exposure to toxic elements from food.

Scotland joins rest of UK in setting tighter labeling rules

Stricter labeling rules on certain food products in Scotland will apply beginning later this year.

The legislation requires businesses to include the product name and a full ingredients list, including allergen information, on foods classified as pre-packed for direct sale (PPDS). Current rules allow allergen information to be provided by any means including verbally by staff.

Such foods include items packed at the same place as being offered to

consumers like sandwiches placed into packaging by the business and sold there, wrapped deli counter goods such as cheese and meats, and boxed salads on a refrigerated shelf prior to sale. It can include food that customers select themselves, as well as pre-wrapped products behind a counter. It also covers some food sold at mobile or temporary outlets.

Any food not in packaging when it is ordered, or loose and packaged after being ordered, is not included such as unwrapped pick 'n' mix sweets and counter served popcorn.

Natasha's Law

On pack information will include the 14 allergens listed in food information law and other ingredients that can trigger reactions.

The move follows the death of 15-year-old Natasha Ednan-Laperouse in 2016, who had an allergic reaction to a baguette containing sesame that did not require allergen labeling. The regulation is referred to as Natasha's Law and will come into force on Oct. 1 to align with changes being made in England, Northern Ireland and Wales.

Ross Finnie, Food Standards Scotland's (FSS) chairman, said it is a step forward in providing clear information for people with allergies.

"While the best level of consumer protection is vital, we recognize that changing labeling requirements will affect businesses, and have carried out extensive stakeholder engagement across industry and enforcement authorities to assess the benefits, risks and impacts," he said.

FSS recommended improved allergen labeling for such foods in mid-2019 and held a comment period in late 2020.

Mairi Gougeon, public health minister, said having information about allergens and ingredients upfront on the labels of all prewrapped food is crucial for people with food allergies.

"Everyone wants to understand more about what is in their food and we want to give them increased confidence about the food that they buy. I recognize that this is also a challenge for industry, which is why we are announcing these changes now. FSS will continue working with stakeholders over the next eight months to help industry prepare for when the new labeling requirements come into force in October," she said.

FSAI labeling consultation

Meanwhile, the Food Safety Authority of Ireland (FSAI) has opened a public comment period on the proposed revision of a number of labeling issues.

The "Food Information to Consumers – Front-of-Pack Nutrition Labelling,

Nutrient Profiles, Origin Labelling and Date Marking" comment period will gather opinions to inform the national position on European reforms aimed at helping consumers to make more informed choices when choosing food.

Areas under review include possible extension of mandatory origin or provenance labeling to other products and a revision of EU rules on "use by" and "best before" date marking to help reduce food waste. It is open until March 25.

Pamela Byrne, FSAI chief executive, said the comment period is an opportunity for opinions in Ireland to be heard.

"The plans to review and potentially revise the EU food labeling legislation may have an impact on the food industry and its product packaging. The majority of food legislation in Ireland originates from the EU, so taking part and voicing opinions now is paramount to help inform the national position."

FDA's data for 2020 shows top five violation categories at food facilities

The FDA's Inspection Observation Data for the Fiscal Year (FY) 2020, depicting how frequently particular violations were found during food facility inspections between October 2019 and September 2020, are out.

Hampton, VA-based Registrar Corp. did this breakdown of the data from the Food and Drug Administration and provided analysis of the top five violation categories cited by FDA inspectors during FY 2020:

1. Foreign supplier compliance programs

Under the Food Safety Modernization Act (FSMA), FDA requires most food importers to develop and maintain Foreign Supplier Verification Programs (FSVPs) for their suppliers. The requirement is designed to help ensure that suppliers are FDA compliant and are producing food in a safe manner.

During FSVP inspections, the FDA expects importers to present complete FSVPs that adequately assure suppliers' food safety. In FY 2020, the FDA cited 514 facilities for failing to develop an FSVP. While most food facility inspections were halted for the majority of 2020 because of the COVID-19 pandemic, the FDA continued to conduct FSVP inspections remotely. FSVP citations increased by 51 percent compared to 2019. This is the third year in a row that failure to develop an FSVP was the top-cited inspection violation.

2. Hazard analysis

In 2020, the FDA cited 104 cases where facilities failed to provide adequate hazard analysis. The agency requires most food facilities to identify potential biological, chemical, or physical hazards that may occur at the facility as well as establish preventive controls for those hazards. This is another way the FDA

ensures that facilities are maintaining food safety protocols.

These hazards can vary. For example, a facility can identify that it is possible for pathogens to survive processing intended to eliminate them. Alternatively, the facility can identify areas where inadequate cleaning of equipment can lead to allergen cross-contact.

3. Pest Control

During facility inspections, the FDA inspectors search for signs of potential pest infestations. The FDA cited 98 facilities for failure to prevent pests within their food facility or for misusing pesticides in a way that could cause potential food contamination.

4. Manufacturing controls

Manufacturing, processing, packing, and holding controls account for 95 of 2020's food facility citations. This citation indicates that a facility did not conduct operations under conditions that would minimize the chances for potential microorganism growth, allergen cross-contamination, or contamination and deterioration of food. FDA requires facilities to provide controlled environments when handling food products to avoid potential health risks to consumers.

5. Personnel

The fifth most cited violation during food inspections in FY 2020 were personnel issues. These can include failing to address hygiene issues or other good manufacturing practices in relation to employees' handling of food products. The FDA issued 87 citations for this violation.

Sanitation citations

While no sanitation citations made it into the top five on their own, sanitation citations make up a significant portion of the FY 2020 violations when combined with other violations. For example:

FDA cited seafood processing facilities 81 times for failure to properly monitor their sanitation practices. These could include, but are not limited to, not properly monitoring "safety of the water that comes into contact with food, condition and cleanliness of food contact surfaces," or "maintenance of handwashing, hand sanitizing, and toilet facilities."

FDA cited 80 facilities for plant maintenance and sanitation issues. These are the result of failing to maintain a clean and sanitary food facility, which can also pose environmental threats to food products. FDA cited facilities for failing to sanitize their equipment 58 times.

FDA cited facilities 45 times regarding sanitation of food contact surfaces. This usually means that utensils and surfaces used in food preparation were not properly cleaned to prevent product contamination.

Preparing for FY 2021

While FSVP violations saw a significant increase, the other top citations were issued fewer times in FY 2020 than in FY 2019. This is likely because of the temporary postponement of most food facility inspections in 2020 as a result of COVID 19.

For 2020, FDA food facility registrations totaled 241,567 worldwide. Registrations for 2021 are off about 25 percent at 182,147.

Registrar Corp.'s food safety experts help companies pass facility inspections and comply with other FDA regulations.

Food facility registrations with FDA are down worldwide for 2021

Domestic and international food facility registrations have nose-dived, likely in part because of the coronavirus pandemic.

Food facilities worldwide that do business in the United States must register with the Food and Drug Administration at the start of each odd numbered year. The 10-year old Food Safety Modernization Act (FSMA) requires food facility registrations.

FDA accepted registrations between Dec. 18, 2020, and Jan. 11, 2021, for the new odd year of 2021 and found a smaller universe of food companies registering.

Registrar Corp., a Hampton, VA-based private company that helps businesses complying with FDA regulations, reports 59,420 fewer food facilities were registered with FDA in January 2021 than in December 2020.

"Many facilities do not realize that FDA removed their registrations until a shipment is detained at the U.S. border," a Registrar Corp. spokesman explained.

Current valid food facility registrations are off 25 percent, standing at 182,147 worldwide. This past year ended with 241,567 food facility registrations with FDA. Registrar Corp. also helps companies, at no cost, verify that their food facility registrations were property renewed.

Foreign food facilities account for 55.5 percent of the current registrations. International food facilities make up 101,212 of the filings.

Plans put forward on UK food safety framework post-Brexit

Three suggestions have been made to improve a food safety framework that sets out how things will work in the United Kingdom now that it has left the European Union.

The Common Framework Scrutiny Committee made the recommendations in a letter to Emily Miles, CEO of the Food Standards Agency (FSA), about the Food and Feed Safety and Hygiene (FFSH) Provisional Framework, which covers England, Scotland, Wales and Northern Ireland. Rules in the latter country will be different because of the Northern Ireland Protocol, which means goods sold there will follow EU rules for food labelling, composition and standards.

The House of Lords committee started looking at the framework summary in October and formally scrutinized the provisional framework when it was published in late November. It was developed with the FSA and Food Standards Scotland (FSS).

The first recommendation was the commitment to publish an annual review

report, which was mentioned in letters between the FSA and the committee, but not in the framework.

Defining a "routine" change

Another proposal was that the FSA should assess the degree of divergence between Northern Ireland and the rest of the UK, and the associated costs for businesses. This should involve consultation with those in Northern Ireland on which food safety changes are considered "routine."

In the letter from Elizabeth Andrews, chair of the committee, to the FSA, she said there has been insufficient transparency and consultation on the framework's effect on Northern Ireland and its relationship with the UK.

"We are concerned that the decision that the FSA and FSS will not conduct analysis on 'routine' food safety changes under the Northern Ireland Protocol could have profound cumulative implications for business in Northern Ireland and the rest of the UK. It is unclear how something will be classified as a 'routine' change and what process there will be for reaching these decisions, including any external consultation," she wrote.

"We are deeply concerned by the suggestion that "the UK does not have the resources" to consider each of these changes and we believe that more resources should be committed to this area. We are concerned that the costs of the analysis could be exceeded by the long-term costs of divergence to businesses across the UK."

The final idea was that the framework should state when powers will be used in the UK Internal Market Act to provide exemptions from the market access principles in areas of previous flexibility under EU law and possible future divergence.

EFRA input

In an earlier letter from Miles to the committee, she said while routine changes to EU food safety law, which will apply in Northern Ireland, will be monitored, they will not be considered through the risk analysis process as the UK does not have the resources and may not have access to necessary data.

The EU-UK trade agreement does not provide the UK with access to the Rapid Alert System for Food and Feed (RASFF) but it does ensure exchange of food safety information which the FSA can then use as part of its incident detection and management system, according to Miles.

The Environment, Food and Rural Affairs Committee has also been looking at the framework and recently held a call for evidence on it. Only written evidence from the Food and Drink Federation (FDF) has been published by the House of Commons committee.

The trade association for food and drink manufacturing said it was unclear how the Common Framework will operate practically if Northern Ireland's agri-food regulatory system starts to diverge from the UK's over time as a result of the Northern Ireland Protocol.

"We would particularly welcome further clarity on how the framework will operate in the context of the interaction with the EU's risk analysis process for food and feed," said FDF.

Businesses applying for pre-market approvals and re-authorizations for the UK market will submit applications through a single process.

"We nevertheless note that that businesses applying for pre-market approvals and re-authorizations for the Northern Ireland market will need to submit

applications to the relevant body as set out in EU legislation. This could represent a significant barrier for food businesses wishing to place specifically regulated food and drink products on the UK market, who do not export to EU member states and would therefore not otherwise need separate EU approval or authorization."

German govt approves legislation to ban glyphosate starting 2024

German growers will have to gradually reduce their use of glyphosate and stop using it completely, starting 2024 in order to preserve clean habitats for insects. Growers have criticised the planned law, saying it puts the livelihoods of family-run farms at risk and that bans would be less effective in fostering biodiversity than cooperation between farmers and conservationists.

Glyphosate, first developed by Bayer's Monsanto under the Roundup brand, has generated intense global debate over its safety since a World Health Organization agency concluded in 2015 that it probably causes cancer. Although regulators worldwide have determined glyphosate to be safe, Bayer agreed in June to settle nearly 100,000 U.S. lawsuits for $10.9 billion, denying claims that Roundup caused cancer.

Under the draft German legislation, the use of herbicides and insecticides that could harm bees will be banned from certain areas. In addition, new installations of certain types of lights will be forbidden to reduce light pollution.

According to reuters.com, Joachim Rukwied, head of the German farmers' association, said the proposed legislation was the wrong way to achieve more environmental protection, adding: "A partnership between agriculture and conservation, with joint goals, measures and incentives, would be more promising."

The law still needs to be passed by both the Bundestag lower house and the Bundesrat upper house, a process that typically takes several months.

FDA tests show cattle lot implicated in leafy greens E. coli outbreak

Cattle feces from a lot uphill from produce growing fields were contaminated with E. coli that matches the strain from outbreaks in the falls of 2019 and 2020 that were linked to leafy greens.

Federal officials announced the cattle connection today, although they did not report who owns or operates the animal or produce operations. The 2020 outbreak was one of three reported in the fall of this past year that was linked to leafy greens. The outbreak discussed in today's update spanned 19 states and sickened 40 people.

The Food and Drug Administration investigation update is the first information released since the outbreak was declared over on Dec. 22, 2020, by the Centers

for Disease Control and Prevention. At that time test results were still pending for samples of cattle droppings, soil, compost, water, and other environmental sources.

"Laboratory analysis of samples is now complete. The analysis has confirmed a positive match to the outbreak strain in a sample of cattle feces, which was collected during follow-up investigations on a roadside, uphill from where leafy greens or other food identified in the traceback investigation were grown," according to the investigation update.

"While the finding does not provide definitive information on how E. coli may have contaminated product during the growing and harvesting season, it does confirm the presence of a strain of E. coli O157:H7 that causes recurring outbreaks in a more narrowly defined growing region and a potential, continued source of contamination. At this time, FDA's investigational activities have concluded."

Investigators were "deployed to dozens of ranches in the area," according to officials. In addition to feedlot-related samples, investigators collected and tested samples of leafy greens, but none of them showed E. Coli contamination at the time of collection. The CDC announced the outbreak in October 2020.

No single ranch was identified as a common source of the implicated leafy greens, according to the FDA update.

". . . as recommended in our Leafy Greens Action Plan, the FDA continues to recommend growers assess and mitigate risk associated with adjacent and nearby land-use practices, particularly as it relates to the presence of livestock, which is a persistent reservoir of E. coli O157:H7 and other STEC."

Authorities say new Salmonella outbreak likely because of eggs

Public health officials are reporting a new Salmonella Enteritidis outbreak that is likely from the consumption of eggs. As of today, the outbreak has sickened more than 50 people in Canada.

Investigators from the Public Health Agency of Canada (PHAC) are working with provincial authorities in the search of the source of the contamination, according to a public health notice released late this afternoon. Fifty-seven sick people are spread across Newfoundland and Labrador, and Nova Scotia.

The outbreak appears to be ongoing, PHAC reports because illnesses continue to be reported. Based on the investigation findings to date, exposure to eggs has been identified as a likely source of the outbreak.

"Many of the individuals who became sick reported consuming, preparing, cooking, and baking at home with eggs. Some individuals reported exposure to

eggs at an institution — including nursing homes and hospitals — where they resided or worked before becoming ill," according to the PHAC notice.

"As the outbreak investigation is ongoing, it is possible that additional sources could be identified, and food recall warnings related to this outbreak may be issued. This public health notice will be updated as the investigation evolves."

Outbreak patients became sick between late October 2020 and late January 2021. Nineteen people have been hospitalized. No deaths have been reported. People who became ill are between 2 and 98 years of age. The majority of cases, 68 percent, are female.

Between October and December 2020, the Canadian Food Inspection Agency (CFIA) issued food recall warnings for a variety of eggs distributed in Cape Breton, Nova Scotia, and Newfoundland and Labrador. The recalled eggs are now past their shelf-life and are no longer available for purchase.

Some individuals who became sick in the current outbreak reported exposure to recalled eggs. However, there are a number of recently ill individuals that do not.

It is likely that more recent illnesses may be reported in the outbreak because of the lag time between when a person becomes ill and when the illness is reported to public health officials. For this outbreak, the illness reporting period is between three and six weeks.

The CFIA is continuing its food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated food recall warnings.

General warnings about eggs

The PHAC is issuing this public health notice to inform Canadians of the investigation findings to date and to share important safe food handling practices to help prevent further Salmonella infections, according to officials.

Eggs can sometimes be contaminated with Salmonella bacteria on the shell and inside the egg. The bacteria are most often transmitted to people when they improperly handle, eat or cook contaminated foods. Salmonella contamination cannot be seen or smelled.

Illnesses can be prevented if proper safe food handling and cooking practices are followed. PHAC is not advising consumers to avoid eating properly cooked eggs, but this outbreak serves as a reminder that Canadians should always handle raw eggs carefully and cook eggs and egg-based foods to an internal temperature of at least 74 degrees C (165 degrees F) to ensure they are safe to eat.

Australian breakthrough is the new alternative to milk pasteurization

From "down under" comes news that is said to be the biggest breakthrough in dairy safety since pasteurization. It has been accepted as "an alternative treatment to pasteurization of raw milk" by Dairy Food Safety Victoria (DFSV) with financial support from both the Queensland state government putting in $190,000 and the Australian Federal Government $761,700.

Australia-based Naturo plans to roll out its Wholey Milk Co. brand, using the new "Haelen" technology beginning in March and April, serving retail outlets in Queensland during 2021, and then expanding internationally in 2022.

Naturo CEO Jeff Hastings says Haelen is a "gentle alternative technology" that without heat kills pathogens while retaining higher levels of useful vitamins, proteins, and enzymes that under pasteurization are damaged or destroyed. The

reported retention of key enzymes should make the milk easier to digest than where pasteurization is involved.

And in addition to easier digestion, milk produced with the alternative technology has a shelf life that is four times longer than pasteurized milk. Hastings says the new product will have a minimum shelf life of 60 days when refrigerated compared to 14 days for pasteurized milk.

Hastings says this will allow the milk produced with the Haelen technology to be shipped rather than flown throughout the world including places that have no access to fresh milk, and with refrigeration still, be fresh for 21 days upon the arrival.

The new technology is not like Ultra Heat Treatment (UHT), which like pasteurization is based on heat treatments, but rather is based on pressure. Hastings says the pressure results in a nutritionally superior product with a long shelf life.

Pasteurization involves heating to 71.7 degrees C for 15 seconds. UHT involves higher heat, to 140 degrees C, for just two seconds.

Its food safety claims included being the only method of killing Bacillus cereus, a pathogen commonly found in milk that sickens humans with vomiting and diarrhea and other symptoms. Hastings says the pressure treatment technology produces nutritionally superior, easily digestible milk with that long shelf life.

Naturo Group Inc. was acquired in January by Vancouver, BC-based BevCanna Enterprises Inc., an infused cannabis beverage maker.

" The coming together of these two industry leaders will a create a comprehensive health and wellness beverage and natural products company, one that generates significant value for both organizations and brings together two exceptionally experienced and innovative leadership teams," a take-over announcement said.

FSA allows co-location of pet and human food production

The Food Standards Agency (FSA) has allowed some pet food to be made in the same plant as food for human consumption.

In 2018, the FSA ran a public consultation on the subject with three potential scenarios. Based on responses, the agency went ahead with one of them. Manufacturing of pet food from ingredients fit for human consumption that contain products of animal origin (POAO) is permitted with the same equipment and rooms used for food for humans.

In December 2020, the FSA published guidance for food businesses and enforcement agencies in England, Wales and Northern Ireland. It also committed

to review the document before December 2021.

Making human and pet food

The Food Standards Agency said it had received enquiries from firms and local authorities about the scope for food businesses to manufacture pet food.

The move may support companies in diversifying and reducing food waste but measures are needed to give consumers' confidence in current controls, protect public and animal health and prevent food fraud, said the agency.

The Animal and Plant Health Agency (APHA) and Department of Agriculture, Environment and Rural Affairs (DAERA) are responsible for approval of pet food manufacturing. Pet food from non-animal ingredients does not need approval under the animal by-products (ABP) regulations but does require registration under feed hygiene legislation.

Commercial manufacturing of pet food in businesses also producing food for people needs to be done under conditions of strict separation, to eliminate the risk of cross-contamination of the human food chain or reintroduction of pet food into the food chain, according to the guidelines.

Any site already approved for producing food for people that also wants to manufacture pet food must notify the relevant authority before any dual operation starts. Any change will require revision and re-assessment of the Hazard Analysis and Critical Control Point (HACCP) based food safety management system. The firm will also need to apply for approval as a pet food plant.

The HACCP based management system needs to consider the potential cross-contamination risks and include a pest control plan. Records associated with making pet food must be kept for at least two years.

Consultation response

The guidelines state the pet food processing area and equipment can be shared with human food processing areas, provided they are used at different times or dates, but batch separation is also acceptable. Storage of pet food must remain separate from food, the same chillers or freezers can be shared, provided final products are identified and labeled, sealed and leak proof, and they are marked and designated for human food and pet food.

Unnamed firms producing pet food, the British Veterinary Association and Veterinary Public Health Association, the Wales Food Expert Safety Panel and the Pet Food Manufacturers Association responded to the consultation. Individuals including a food safety consultant and someone from environmental health said the proposals would make it easier for rogue traders to put pet food into the human food supply chain and increase the potential for food fraud.

After the guidance was published, the union Unison said the co-location decision for human and non-human food carries risks that the document does not consider.

Unison questioned if any food firm is suitably set up to have two separated areas and procedures to guarantee that the labelling is distinct for each food type.

"If many food business operators want to produce meat for humans and meat for pets, in the face of new export requirements arising from the new trade deal with the EU, we fear that mistakes may happen. These mistakes will only come to light if the industry is honest about them, or if the regulators find them. But it would be far better for the FSA to revise their approach and prevent mistakes from happening in the first place," said Paul Bell, from Unison.

Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
02/22/2021	Urban Remedy	Beverages	Food & Beverages	Undeclared almonds and cashews	Urban Remedy
02/19/2021	Market District	Pretzel Platters and Pretzel Bags	Food & Beverages, Allergens, Snack Food Item	Undeclared pecans	Giant Eagle, Inc.
02/19/2021	El Abuelito, Rio Grande, Rio Lindo	Queso Fresco	Food & Beverages, Foodborne Illness, Cheese/Cheese Product	Listeria monocytogenes	El Abuelito Cheese
02/18/2021	Aaron's Gourmet Smoked Fish	Smoked fish products	Food & Beverages, Food Compliance Programs, Fish	Lack of licensure and regulatory oversight by the state agency	Aaron's Gourmet Smoked Fish
02/15/2021	Kowalski's Markets	Buffalo Cauliflower Bites	Food & Beverages, Allergens	Undeclared Fish (Anchovies)	Russ Davis Wholesale
02/15/2021	Brite Harbor	Caesar Dressing & Dip	Food & Beverages, Allergens	Undeclared Anchovies	Litehouse Inc.
02/10/2021	Dole	Sunflower Crunch Chopped Salad Kit	Food & Beverages	Undeclared wheat and tree nuts	Dole Fresh Vegetables
02/09/2021	Delicae	Thai Peanut Sauce, Spicy Red Curry Sauce	Food & Beverages, Allergens, Gravy/Sauces	Undeclared Shrimp	Delicae Gourmet LLC
02/09/2021	Sprouts	Vanilla Yogurt Covered Cranberries	Food & Beverages, Allergens	Undeclared Almonds	Hickory Harvest Foods
02/08/2021	Simple Truth, That's Tasty, Shenandoah Growers	Basil	Food & Beverages	Potential Cyclospora contamination	Shenandoah Growers, Inc
02/08/2021	Publix	Parmesan-Crusted Wild Alaskan Salmon Fillets	Food & Beverages	Undeclared Soy	Ocean Beauty Seafood LLC
01/29/2021	Dole™	Dole™ Endless Summer Salad Kit	Food & Beverages	Due to possible undeclared allergens (fish and egg)	Dole Fresh Vegetables, Inc.
01/29/	Golden	Custard	Food &	May contain	Hong Thai

2021	Boy	Muffin Banana	Beverages, Allergens, Dairy	undeclared milk	Foods Corp.
01/28/ 2021	think!	Protein fiber oatmeal farmer's market berry crumble	Food & Beverages	Due to undeclared almonds and pecans	think! and Interpac Technologies, Inc.
01/27/ 2021	Maine Grains, GrowNYC	Organic yellow peas	Food & Beverages	Undeclared soy	Main Grains, Inc.
01/25/ 2021	Bickel's Snack Foods	Undeclared milk	Food & Beverages	Butter Flavored Popcorn	Bickel's Snack Foods, Inc.

Enterprise News

Nearly 500 sick as FSA renews breaded chicken warning

Public health officials in the United Kingdom are continuing to investigate an outbreak of Salmonella infections linked to raw breaded chicken.

From January 2020, there have been 480 patients confirmed with salmonellosis caused by two strains of Salmonella Enteritidis and linked to consumption of frozen, raw, breaded chicken products.

The first warning came in October 2020 when almost 400 people were sick, mainly in England but also in Scotland, Wales and Northern Ireland.

Renewed warning

The Food Standards Agency (FSA), Food Standards Scotland (FSS), Public Health England (PHE), Public Health Scotland and Public Health Wales said people need to take care when storing, handling and cooking chicken items at home, such as nuggets, goujons, dippers, poppers and kievs.

Inadequate cooking and cross-contamination in the kitchen during food preparation can lead to salmonellosis.

For patients where information is available, a third have needed hospital treatment and four people have died. It is not known whether Salmonella infection was a contributory factor in the deaths, and one fatality was attributed to COVID-19.

The majority of those sick are aged 16 years old or younger and more males are affected than females.

Ian McWatt, FSS deputy chief executive, said 42 people are sick in the country.

"While the numbers of cases in Scotland related to this outbreak remain relatively low, it is important to remind people that they should always check and follow the cooking instructions on food packaging, as different brands of the same product may have different preparation processes. Ideally, these products need to be handled as other types of raw chicken," he said.

Further recalls

Two recalls were issued this past week bringing the total to six in connection with the incident. The chicken products are from Poland.

The first action saw SFC recall certain batches of SFC chicken poppets in 190-gram packages with best before dates of Sept. 24 and Oct. 31, 2021, and Feb. 28, 2022, and take home boneless buckets in 650-gram packages with a best before date of Nov. 28, 2021, because Salmonella was found in the products.

The second was Vestey Foods' recall of Chick Inn 32 jumbo chicken nuggets in 650-gram packages because of Salmonella. The product has a best before of end of January 2022 and was sold at Heron Foods, B&M, and B&M Express stores.

Previous recalls have been conducted by supermarkets Lidl, Aldi and Iceland.

Colin Sullivan, chief operating officer at the FSA, said: "Cooking food at the right temperature and for the correct length of time will ensure that any harmful bacteria are killed."

The renewed warning was because of the long shelf life of products and the fact that infections caused by these Salmonella strains continue to be recorded, according to the FSA.

Saheer Gharbia, head of the gastrointestinal pathogens unit of PHE's National Infection Service, said: "Cases continue to be reported, albeit at lower levels than last year, following the control measures taken to date."

Ineligible French company sent pork pâté to U.S.; nationwide recall now underway

AH Company International Distribution Inc. of a Garden Grove, CA, is recalling 30,000 pounds of pork pâté products that were imported from an ineligible establishment and distributed in the United States without the benefit of import re-inspection.

The following heat-treated shelf stable pork pâté items are subject to recall, according to a notice posted by the USDA's Food Safety and Inspection Service (FSIS):

240-gram cans of Monique Ranou Pâté de Foie

240-gram cans of Monique Ranou Pâté de Campagne

180-gram jars of Monique Ranou Pâté de Campagne Supérieur

The products subject to recall bear the French establishment number "FR 56-246-008 CE", an ineligible establishment. These items were shipped to distributor locations nationwide in the United States. The recall notice did not include expiration dates for the products.

The problem was discovered during routine FSIS verification activities.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about a reaction should contact a healthcare provider.

Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at www.fsis.usda.gov/recalls.

Discovery of spoilage problems prompts company to recall tartar sauce

House-Autry Mills Inc. is recalling tartar sauce because the company's "co-manufacturer" has verified spoilage associated with the product.

The company reports sending two samples to two different laboratories, but results were not yet available when House-Autry provided the Food and Drug Administration its recall notice.

Several factors cause food spoilage, making items unsuitable for consumption. Light, oxygen, heat, humidity, temperature and spoilage bacteria can all affect both the safety and quality of perishable foods. When subject to these factors, foods will gradually decline, according to the recall notice.

House-Autry distributed the product between Dec. 15, 2020, and Jan. 18, 2021. The products are packaged in 9-ounce clear plastic bottles and sold to distribution centers in South Carolina, North Carolina, Virginia, Pennsylvania, Florida and Ohio.

No illnesses had been reported as of the posting of the recall notice.

The following products are affected by the recall: House-Autry Tartar Sauce – 9 oz. bottle with UPC number 0 73484-60013 4 with any of the following codes:

BB 08182021 (located on the top portion of the bottle)

BB 08232021 (located on the top portion of the bottle)

BB 09162021 (located on the top portion of the bottle)

BB 09172021 (located on the top portion of the bottle)

BB 09182021 (located on the top portion of the bottle)

BB 09212021 (located on the top portion of the bottle)

Consumers who have purchased these products are urged to discontinue use and return them to the place of purchase for a full refund. Consumers with questions may contact the company by calling 800-849-0802 or by emailing Retail@House-Autry.com.

About House-Autry Mills

Founded in 1812 and based in Four Oaks, NC, House-Autry Mills is a producer of stone-ground grits, chicken and seafood breeders, cornmeal, and hushpuppy, biscuit and cornbread mixes available at more than 13,000 grocery stores in 37 states. The company offers nearly three-dozen classic Southern products.

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