



NSAI

ANNUAL REPORT 2022

NSAI/TC 13 FOOD INDUSTRY
STANDARDS COMMITTEE

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1 Chair's Statement

The committee was re-convened in 2022 and a permanent chair had not been put in place by year end.

The meetings held in 2022 were chaired by the NSAI secretary on an interim basis until a permanent chair is appointed.

The focus of meetings was to re-establish the committee in the first instance and to discuss which committees NSAI should be involving itself at international level through CEN and ISO. Consideration was also given regarding membership of ISO and whether this should be participating (P) or observing (O).

During the year, Irish standard I.S. 342:2022 Hygiene for food processors was re-issued.

Consideration was given to the review and possible revision of standards:

- I.S. 340 Hygiene in the catering sector
- I.S. 341 Hygiene in food retailing and wholesaling
- I.S. 432 Packaged groundwater

This work is ongoing.

2 Introduction

This report details the scope of the committee and the activities conducted by the committee during 2022 and relevant interactions with international standards development.

3 Scope of TC

NSAI TC 13 is parent committee for three SCs (see 4.1) and is responsible for the creation of Working Groups when national projects are approved by NSAI. The members of the committee come from a range of interests including regulatory, industry representative bodies, food processors, food retailers, food service suppliers, food catering.

There are also experts that monitor /participate in CEN and ISO committees via TC 13, for example:

ISO/TC 34/SC 17 Management systems standards

ISO TC 34/SC 9 Microbiology

The committee had 16 members in 2022. The associated sub-committees mirror the following international committees:

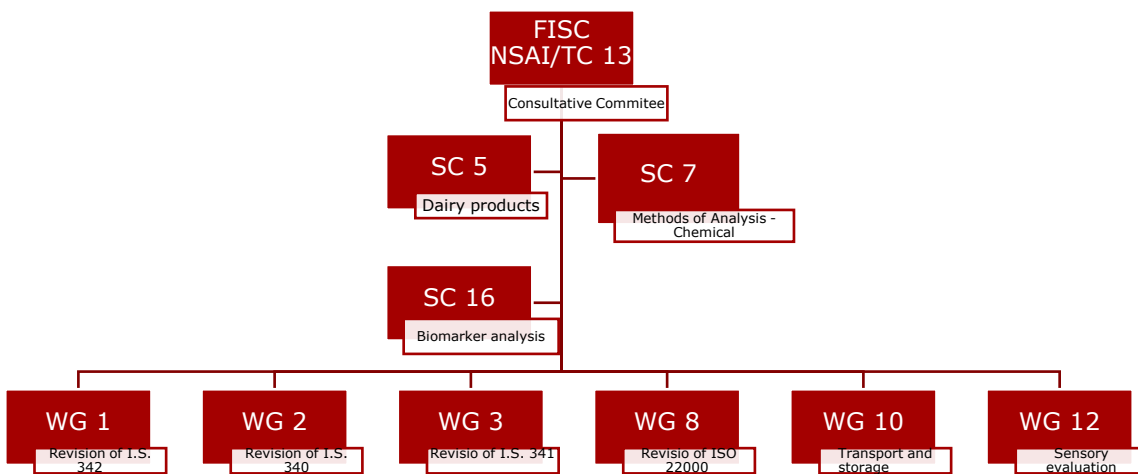
| Committee Name | Committee Title |
|----------------------------|---|
| ISO/TC 34/SC 17 | Management systems for food safety |
| ISO/TC 34/SC 17/AG1 | Expert Panel on management systems for food safety |
| CEN/TC 302 | Milk and milk products – methods of sampling and analysis |
| ISO/TC 34/WG 14 | Vitamins, carotenoids and other nutrients |
| ISO/TC 34/SC 5 | Milk and milk products |
| CEN/TC 307 | Oilseeds, vegetable and animal fats and oils and their by-products – Methods of sampling and analysis |

| | |
|-------------------------|---|
| CEN/TC 327 | Animal feedings stuffs – methods of sampling and analyses |
| ISO/TC 34/SC 10 | Animal feeding stuffs |
| ISO/TC 34/SC 11 | Animal and vegetable fats and oils |
| CEN/TC 275/WG 11 | Genetically modified foodstuffs |
| CEN/TC 411 | Bio-based products |
| ISO/TC 34/SC 16 | Horizontal methods for molecular biomarker analysis |

4 Structure and Membership

4.1 Structure

The figure below illustrates the structure of the Committee:



4.2 Members

The following is the membership list for 2022:

| Organisation | Role |
|-----------------------------------|------------------|
| NSAI | Secretary |
| NSAI | Committee member |
| Restaurant Association of Ireland | Committee member |
| Consultant | Committee member |
| Consultant | Committee member |
| EcoOnline | Committee member |
| Marine Institute | Committee member |
| Musgraves | Committee member |
| Consultant | Committee member |
| Health Service Executive | Committee member |

| | |
|-----------------------|------------------|
| Bord Bia | Committee member |
| Anglo Beef Processors | Committee member |
| IBEC | Committee member |
| FSAI | Committee member |
| FSAI | Committee member |
| IBEC | Committee member |
| | |

5 Summary of 2022 Activities

5.1 National

5.1.1 Meetings

Committee members participated in the following national meetings:

| Meeting No. | Date |
|-------------|------------|
| 1 | 07/07/2022 |
| 2 | 08/09/2022 |
| 3 | 24/11/2022 |
| | |

5.1.2 National Work

The main item completed in 2022 was the revision of I.S. 342 Hygiene for food processors which was re-issued in May.

5.2 International/Regional

5.2.1 Meetings

Committee members attended international meetings as follows:

| Committee Name | Location | Date | No. of Attendees |
|--|----------|------------------|------------------|
| ISO/34/SC 5 Statistics and automation | Virtual | 7 November 2022 | 1 |
| ISO/TC 34/SC 9 Microbiology | Virtual | 14 -17 June 2022 | 2 |
| ISO/TC 34/SC 9/WG 23 | Virtual | 2 February 2022 | 1 |

5.2.2 International/Regional Work

National committees mapped to CEN and ISO committees monitored ballots on standards in various stages of development.

5.2.3 International/Regional Voting Results

This is an advisory committee and does not itself take part in ballots.

5.3 Regulatory Development/Update

Irish standards I.S. 340, I.S. 341, I.S. 342 and I.S. 432 are hygiene standards in the food and water sectors and they support users of the standards in achieving compliance with legislation.

I.S. 340, I.S. 341 and I.S. 342 are included on the European Commission's National Guides to Good Hygiene Practice for Food and Feed.

<https://webgate.ec.europa.eu/dyna2/hygienelegislation/>

6 Irish Publications/Reviews

6.1 Publications

The committee published **I.S. 342:2022 Hygiene in food processing** this year.

7 Work programme for 2023 onwards

1. Review of:
 - I.S. 340 Hygiene in the catering sector
 - I.S. 341 Hygiene in food retailing and wholesaling
 - I.S. 432 Packaged groundwater
2. Monitor involvement in international standards development and provide input where necessary.
3. Review current involvement with international standards development to see if there are gaps or areas where involvement can be scaled back.