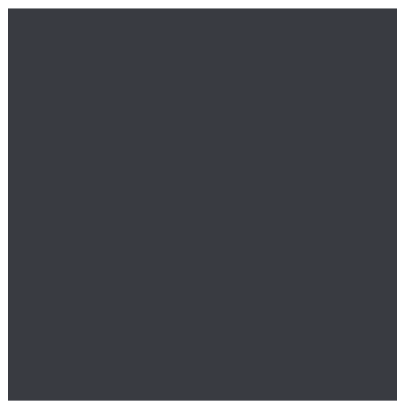
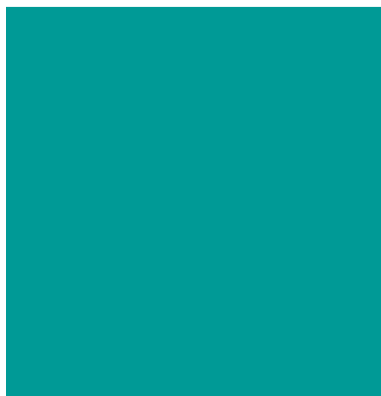


Annual Report 2016

Contributing to public health and wellbeing by promoting food safety and healthy eating on the island of Ireland



2016 at a glance

Research

safefood's promotion of food safety, nutrition and healthy eating is targeted at the whole food chain and, as a consequence, so is our research.

Events

safefood's events facilitate knowledge sharing between professionals and promote food safety, food hygiene and nutrition messages to consumers.

Networks

safefood's networks form dynamic and rewarding environments for the exchange of information for mutual benefit of stakeholders.

Campaigns

safefood promotes the core messages of the organisation to consumers using integrated communication campaigns.

Education

safefood works with stakeholders and partners to develop and promote resources for different age groups across the island of Ireland.

Corporate Operations

The Corporate Operations Directorate plays a key role in supporting the delivery of programmes and activities throughout the organisation.

Chief Executive's statement

This past year at **safefood** has been marked by new developments, new beginnings and new research in our work of improving public health on the island of Ireland.

Our three year childhood obesity campaign concluded in 2016 and delivered strong awareness and recall of the six core lifestyle habits in families associated with excess weight. Our folic acid awareness campaign went from strength to strength, winning a prestigious award for advertising effectiveness and delivering sustained results. The launch of our dedicated weight-loss app for smartphones reflects the increasing role that portable technology plays in people's lives and the opportunities that exist for behaviour change using digital and social media.

As a North/South body, **safefood's** collaboration with multiple stakeholders across the island continues to enable discussion and debate and to help share knowledge and experience. Our successful Knowledge Networks were restructured this year and now reflect a range of food industry sectors and the wider food chain. A series of training workshops for early childhood providers helped with communicating important guidance on different aspects of food allergen control. And our All Island Obesity Action Forum brought new perspectives to its members on topics including technology apps to help with health behaviour changes, and the role of appetite and genetics in obesity. This year also marked the start of our third, three-year programme of Community Food Initiative projects on the island. These projects which use a community-development approach, will have a strong focus on family participation and building local skills in order to promote greater access and availability of healthy food in low income areas.

In 2016, our research function provided new and compelling work across a diverse range of food, diet and health-related topics. These included cooking and food skills in the population; building and maintaining trust in the island's food systems; environmental impacts of climate change on the dairy industry; a study of the energy drinks market; consumer understanding of poultry decontamination; and the effects of shift work on dietary habits. This and other research informs our knowledge of emerging issues and contributes to our ongoing work both with consumers and those directly involved in the food chain.

The vote by Great Britain to leave the European Union represents one of the most significant events in the history of the island. Notwithstanding the considerable trade and employment issues raised, it also poses many wide-ranging challenges for consumers when it comes to our food industries, food security and food traceability. Despite this, my colleagues and I will continue to work to promote North/South cooperation which is an inherent part of our work.

On behalf of our Advisory Board I would like to thank my colleagues in **safefood** and the many stakeholders, agencies and organisations who have worked with us during 2016 and we look forward to future challenges.


Ray Dolan
Chief Executive Officer

Our Research



One of **safefood**'s primary functions is to 'bring about general acceptance that responsibility for the provision of safe food is shared among producers, processors and distributors at all levels, caterers and the general public'. To this effect, **safefood** considers the entire food chain in its outlook on research and ensures that our research programme is linked to and supports our primary functions.

safefood undertakes a wide ranging programme of research and knowledge gathering in order to address gaps in scientific knowledge related to food safety, food hygiene, nutrition and healthy eating.

This research is used to build the evidence base for developing communications that are supported by science that is clear, authoritative, relevant and independent, including **safefood**'s consumer focused awareness campaigns. Such scientific work also enhances our understanding of the potential hazards in the production of food and the measures needed to minimise or eliminate these hazards.

Working with key stakeholders in research and other institutions, **safefood** has fostered all-island working relationships and enhanced partnerships between research institutions across the island of Ireland (IOI).

Research projects overview

The following research projects were completed in 2016

7 research projects were completed in 2016, involving researchers from 6 third-level and research institutions

Trust Makers, breakers and brokers: Building trust in the food system on the island of Ireland

This research project was conducted by University College Cork and was completed in November 2016. The overall aim of this research was to discover how key stakeholders contribute to building, maintaining and rebuilding trust in the food system on the Island of Ireland. Three stakeholder cohorts, media, industry and regulators, were examined in a qualitative study (n= 50). An innovative methodology was adopted to take into account the processes involved as a food crisis develops and the shape it takes as an incident unfolds.

Food security for the food hypersensitive consumer on the Island of Ireland

This research project was conducted by Queens University Belfast and completed in November 2016. This investigation set out to identify the factors that underpin the food purchasing choices of food hypersensitive consumers on the island of Ireland including the obstacles they face and the level of trust they have in food suppliers. It also investigated the use of precautionary allergen labelling from the food manufacturer's perspective and the influence of the 'free-from' food market and the capacity for food allergen testing. The research found that

consumers with food hypersensitivity mostly shop for pre-packed food products in large supermarkets as labelling was the greatest consideration in determining whether or not a food product is safe to eat.

Exploration of novel technologies to provide rapid and cost-effective methods for counteracting food fraud

This research project conducted by Queens University Belfast was completed in October 2016. This project set out to develop and fully validate three different techniques that will detect substitution fraud, addition fraud and country of origin fraud in the context of cheese, fish, red meat and rapeseed oil, all of which commodities are important to the agri-food economy on the island of Ireland.

Foodborne viruses – current trends, including prevalence of norovirus and hepatitis A virus in fresh produce on the island of Ireland

This research project was conducted by the Seafood Safety Assessment Ltd., Isle of Skye and was completed in November 2016. Prompted by an hepatitis A virus (HAV) outbreak in 2013 which was related to the consumption of imported frozen berries. In 2013 there was an HAV outbreak in Ireland that was related to the consumption of imported frozen berries.

Foodborne viruses such as norovirus (NoV) and HAV represent a risk to human health, and outbreaks are associated primarily with shellfish and fresh produce, as well as mixed meals. The main produce types implicated in outbreaks of NOV and HAV are berries, lettuces, tomatoes, melons and scallions.

This report highlights the importance of viruses as a cause of foodborne illness globally, and the significance of fresh produce as a potential source of viral infection.



Consumer acceptability of poultry decontamination methods on the island of Ireland

This research project was conducted by University College Dublin and was completed in October 2016. The aim of this project was to identify consumer attitudes to various interventions for the reduction of *Campylobacter* contamination in poultry. Effective strategies for reducing *Campylobacter* in poultry include reduction of the levels of the organism in the live bird and a continuation of the control strategies through to the slaughter house, processing plant, retail setting and the domestic kitchen. Ten treatments were covered in focus groups and the six considered most acceptable by these group were included in a quantitative survey: Crust freezing, Steam Ultrasound, Forced air chilling, Organic acid washes, Chemical washes and Cold plasma treatment.

Consumer knowledge and awareness of *Campylobacter* was also assessed. Despite *Campylobacter* being the most commonly reported cause of human bacterial enteritis in surveillance systems in both the Republic of Ireland (ROI) and Northern Ireland (NI) most consumers were unaware of its existence.

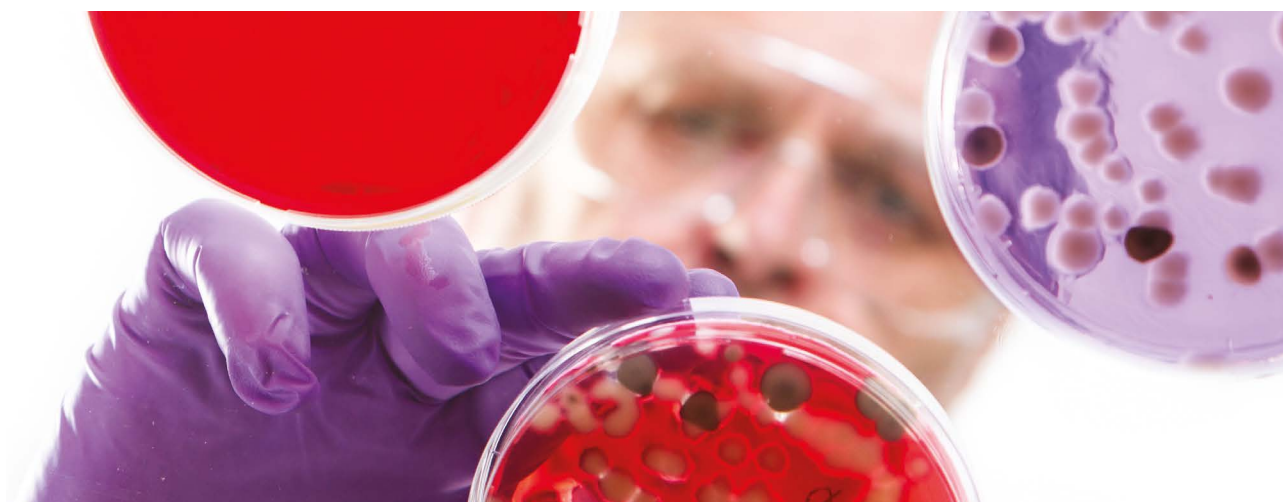
Investigation into the potential food safety, economic, and environmental impacts of climate change on the dairy production chain on the island of Ireland

This research project was conducted by Teagasc and completed in November 2016.

This research project investigated the potential food safety, economic and environmental impacts of climate change on the dairy production chain on the island of Ireland. The research identified a number of food safety risks involving pathogens, chemical contaminants and natural toxins. The major threats identified by stakeholders centred around extreme weather events and the knock-on effects on feed, diseases, pests and consumer concerns.

A needs assessment of food safety knowledge and skills within small or medium-sized food manufacturing enterprises on the island of Ireland

This research project was conducted by Excellence Ireland Quality Association (EIQA) and completed in October 2016. The aim of this project was to identify food safety gaps and to determine practical and effective methods of enhancing food safety knowledge and performance in the food and drink sector SMEs (small and medium enterprises) on the island of Ireland.



The following research projects commissioned in 2016 were;

3 research projects were commissioned in 2016

What's on your child's plate? Food portion sizes and the proportion of different food groups eaten by children on the island of Ireland

This project will be conducted by University College Cork. The duration of the project is 12 months from April 2017 to April 2018.

This project will add to the limited evidence available and provide an increased understanding of determinants of child feeding practices with a particular focus on child portion sizes. Following the research, recommendations will be made on potential strategies to enable parents to select age-appropriate portions sizes and select the correct proportion of foods from the different food groups for the child.

Why are adults giving food treats to children?

This project will be conducted by University College Dublin. The duration of the project is 12 months from February 2017 to February 2018.

The study will explore perspectives from a cross-section of society drawing on views of parents, grandparents, teachers, carers, sports and leisure trainers/facilitators who care for children, to identify their rationales for providing particular foods from behavioural, nutritional and emotional perspectives and the socio-environmental contexts in which these decisions are made.

An investigation of the adventitious presence of two legislated food allergens in pre-packed food products

This project will be conducted by Dublin Institute of Technology. The duration of the project is six months from January 2017 to July 2017.

The project will determine the products most likely to be at risk of accidental or fraudulent adulteration of peanut and gluten within different categories of food for example, dry powder mixes, sauces, herbs and spices, processed and unprocessed foods.

Publications

Energy drinks in Ireland – a review

Energy drinks have risen in popularity in recent years and are now sold in over 165 countries worldwide. On the island of Ireland, energy drinks advertising accounted for 20 per cent of the total soft drinks market advertising in 2014. This report has found an eightfold increase in the number of energy drinks available in 2015 compared to 2002.

Both the scientific community and the public have raised health concerns about the caffeine and calorie intakes associated with energy drinks and the use of these drinks as a mixer with alcohol. These concerns are disputed by the energy drinks industry.

8 research reports were published by safefood in 2016 covering food safety and healthy eating

There are valid concerns meriting further research, particularly around certain patterns of consumption and the effects on specific vulnerable groups – notably children and adolescents.

This report provides details on the current situation in Ireland: the range of energy drink products available, their caffeine and calorie contents, labelling and promotional practices, consumption levels and use with alcohol; insights into public perceptions, and available health-related information. During the research, it became clear that caffeine is the main active ingredient in energy drinks and so it is the focus of this report.

Provenance confirmation of farmhouse cheeses produced on the island of Ireland

Provenance of processed foods is a significant quality attribute for many consumers and one for which they are willing to pay a price premium. As a consequence, the fraudulent miss-labelling or adulteration of high-value foods now occurs on a global scale. A number of provenance verification schemes have been established in other countries with the express purpose of protecting the denomination of quality associated with particular food products. There is currently no such scheme for artisan or “farmhouse” cheeses produced on the island of Ireland and yet it is desirable to facilitate a system of provenance confirmation which can provide confidence to consumers in the true geographical origin of artisan cheeses branded as produced on the island of Ireland.

This project set out to investigate the application of analytical methodologies for the purpose of robust fingerprinting.



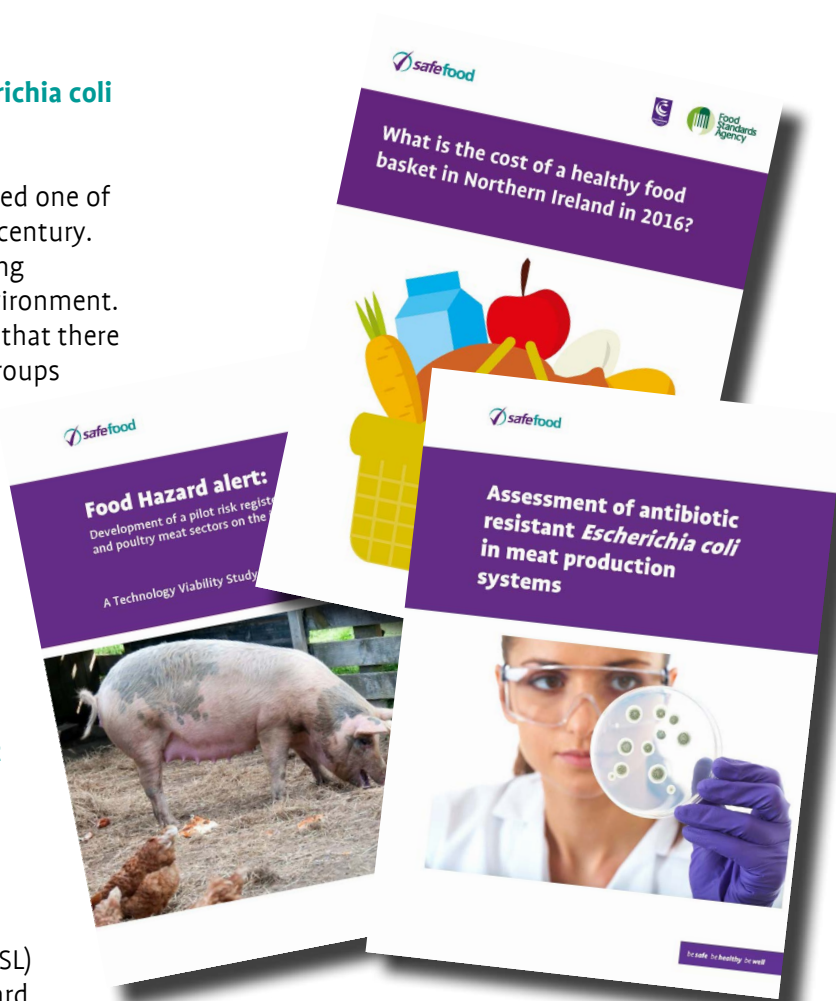
Assessment of antibiotic resistant *Escherichia coli* in meat production

Antimicrobial Resistance (AMR) is considered one of the major public health challenges of this century. AMR organisms are detected with increasing frequency in humans, animals and the environment. Studies in some countries have suggested that there is considerable similarity between some groups of antibiotic resistant *E. coli* in food and those associated with disease in humans in that country. However, this issue has not been the subject of any major study on the island of Ireland. This study aimed to determine the prevalence of *E. coli* resistant to three key classes of antimicrobials in raw meat on retail sale on the island of Ireland.

What is the cost of a healthy food basket in Northern Ireland in 2016?

This study is the second to establish the cost of a minimum essential food basket for household types in Northern Ireland. A Minimum Essential Standard of Living (MESL) is based on needs, not wants, it is a standard of living below which nobody should be expected to live.

This study is set against the backdrop of the continued growth of deprivation and poverty in Northern Ireland. Data published by the Northern Ireland Statistics and Research Agency show that the number of individuals in absolute poverty (before housing costs) increased during the period 2012-2014 affecting approximately 409,000 people, suggesting that income growth was lower than that of inflation. For low-income households, food is often a flexible component of their budget as they can satisfy their hunger with cheaper, less nutritious food – putting themselves at risk of disease and obesity. Food poverty is multi-dimensional and includes the lack of access to a nutritionally adequate diet and the resulting impact on health and social participation. The cost of food and the amount of available income are key determinants of access to a healthy diet.



Development of a pilot risk register for the pig and poultry meat sectors on the island of Ireland.

The pork and poultry industries on the island of Ireland are major employers and export large quantities of product. The quality and safety of these products is of paramount importance. Due to complex supply chains there will always be potential risks arising from chemical and microbiological contamination, and while some of these risks are already known, there is always a possibility of an unanticipated contamination of a food supply occurring which may result in financial and reputational losses due to the integrated nature of the industry. This research sought to develop a Risk Register that would facilitate the development of a

risk ranking framework for both chemical and microbiological hazards in poultry and pork production. Seven poultry and pork industries on the IOI participated in the project.

Managing food on shift work

An estimated 15% of the workforce in the Republic of Ireland and Northern Ireland is employed in shift work. Shift work entails working hours outside the standard working week, and may involve evening, weekend and rotating shift patterns.

Due to the disruptive nature of shift work and subsequent erratic routine, lifestyle behaviours may be negatively influenced by shift work, which may account for a potentially increased health risk.

This research set out to establish the dietary and related lifestyle behaviours of shift workers from the three largest employment sectors that require shift work on the island of Ireland. These are accommodation and food services, health and social care, and manufacturing.

What is the cost of a healthy food basket in the Republic of Ireland in 2016?

This study is the second to establish the cost of a minimum essential food basket for six household types in the Republic of Ireland.

A balanced nutritious diet is essential for health but may be unattainable for low-income households. Families on low-income may opt for cheaper less nutritious foods, putting their health at risk. Food poverty is complex and multi-dimensional. Adequate income is important to meet basic nutritional needs and the cost of healthy food is a major contributing factor in a household's inability to access a healthy diet.



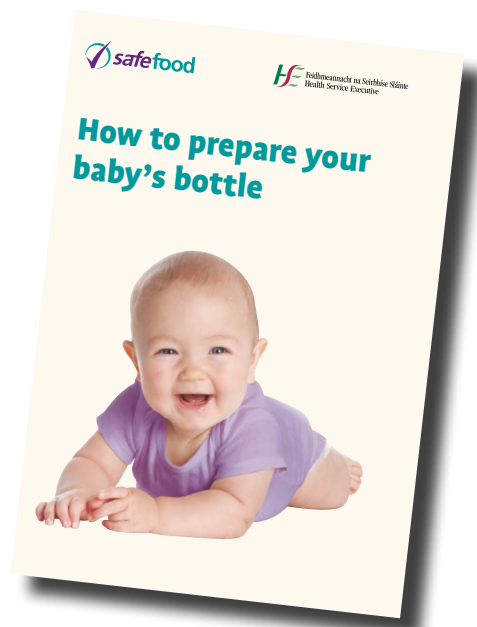
Cooking and food skills – the current picture.

The increasing affordability and popularity of pre-prepared and packaged foods has led to the suggestion that many people are losing skills related to food and cooking. The very nature of cooking has changed, whereby “cooking from scratch” using raw, fresh ingredients, is being replaced by the use of pre-prepared foodstuffs. Evidence supports the relationship between food literacy – defined as the range of knowledge and skills needed to use food – and the food choices people make. Consequently, this may lead to an increased dependency on ready prepared food, which is typically higher in fat, sugar and salt than raw ingredients, highlighting the need to investigate whether cooking and food skills influence the healthiness of the food we eat. To date, little research has been done on cooking and food skills on the Island of Ireland. This report describes the research undertaken to address this gap in knowledge.

Consumer information

How to prepare your baby's bottle

In Conjunction with the Health Service Executive, **safefood** revised its advice on how to prepare your baby's bottle feeds safely. Like any food, powdered infant formula is not sterile. It may contain bacteria such as *E. sakazakii* and *Salmonella* - that could make your baby sick, causing vomiting, diarrhoea and, in rare cases, meningitis. The booklet which was first produced in 2013 provides safe guidance to parents and those caring for babies on how to prepare their bottles safely by providing a 10-step detachable plan to preparing the bottle feed, information on cleaning and sterilising, storing and re-warming feeds, feeding your baby while travelling, information for Crèches and the use of bottled water.



Exam survival guide

safefood put together some simple nutrition tips in a handy pocket sized leaflet to make sure students are exam ready. Good food and drink doesn't just keep students going for sport, it's also important for improving their alertness and sustaining them through long study and exam hours. Choosing the wrong foods can make students sluggish or jittery making it harder to concentrate and do well.

Networks

safefood's networks form dynamic and rewarding environments for the exchange of information for the mutual benefit of stakeholders.

Knowledge Networks

safefood has, as part of its legislative remit, an obligation to promote awareness of food safety issues amongst professionals with an interest in, or responsibility for food safety including the food industry.

In 2011, **safefood** established a number of collaborative arrangements called 'The Knowledge Network' (KN). The Knowledge Network creates and augments linkages across the island of Ireland (IOI) between food safety professionals throughout the whole food chain; from food producers and processors as well as those working in the wider public sector and research and academia. The network helps facilitate greater knowledge sharing by those involved in all parts of the food chain to support and enhance food safety.

- **The Knowledge Network explore current food safety issues, identify new risks and emerging challenges and facilitate more rapid dissemination of information and ideas.**
- **They facilitate early access to on-going and completed research acting as a catalyst for industry-focused food safety research and innovation.**
- **The Network assists professionals to meet new and emerging challenges with an overall aim of ensuring that consumers can continue to have confidence in the food they eat.**

The previous configuration of the Network which had been in operation since 2011 contractually ended in December 2015. In 2016, building on the compelling strengths and solid successful base that the previous Knowledge Network programme established, the Knowledge Network was restructured to focus on the following food sectors for a three year period;

1: Dairy

2: Poultry & white meat

3: Animal feed

4: Red meat

5: Fresh Produce

6: Fish & shellfish

This new configuration is structured to cover a wide variety of food safety topics which will be prioritised on the basis of their impacts on public health and the wider food chain. These topics will include chemical and microbiological food safety issues, food production and processing topics, trade and economic matters, food fraud/crime, new food safety innovations, sustainability and climate change food safety effects.



>> The Knowledge Network Expert facilitation group

In March 2016 safefood appointed an expert facilitation group whose remit is to act as a strategic guiding mechanism for the re-structured network. The group consists of 9 members and is chaired by Prof Chris Elliott of Queens University, Belfast.

The first meeting of the Expert Facilitation Group took place in Dundalk on 29 and 30 September.

The members of the Group have also provided material for the Knowledge Network (KN) website and content for *'The Food Chain magazine'*.

During the planning phase of the new KN model in early 2016, much attention focused on establishing an effective group of experts who knew the food supply chain 'inside out'. In a very real way, the future success of the new KN concept depended on getting the right individuals with the right level of seniority and with experience of the most important food safety strengths and vulnerabilities right across the island.

safefood is delighted to report that this new Expert Group has become central to the effective operation of the KN and the achievement of valuable outputs

and outcomes. The level of both individual and group support to **safefood** staff and activities has been very high in its first six months of operation.

Knowledge Network events

LabWare LIMS version seven course

In May 2016 the Knowledge Network hosted a LabWare LIMS version 7.0 course, held in Dublin and tailored specifically for seven HSE and Belfast City Hospital food analysis laboratories. There were eight attendees in total, representing seven of the public labs on the IOI. The training focused on advanced and rapid electronic reporting of results and integrity of data.

Small medium enterprise (SMEs) training workshops

safefood, in partnership with Teagasc-Moorepark and CAFRE, organised a series of workshops for SMEs throughout the IOI from April – September 2016. Eight events were held, attracting a total of 130 attendees, representing 90 food businesses. The title of the event was ‘Safer Food: Avoidance of Product Recalls’ and topics included good hygiene and cleaning practices and allergen labelling for food businesses.

Emerging risks from chemical contamination of foods; horizon scanning conference

The overall theme for this conference, attended by 45 delegates, was horizon scanning for emerging threats to food safety. Presentations were given by Professor Chris Elliott of Queen’s University Belfast, Professor Michel Nielen of Wageningen University, Netherlands and Doctor Martin Danaher and Kieran Jordan, Teagasc.

Childhood Allergen training workshop

In 2013, Early Childhood Ireland conducted a survey of their members and identified a clear need for further training and information on different aspects of food allergen control. Following the successful pilot training programme in 2015, and in response to further demand, **safefood** organised more training workshops for early childhood providers – one in ROI and eight in NI.

An introduction to molecular methods for food testing

During September 2016 **safefood’s** Knowledge Network hosted a two day course entitled ‘An introduction to molecular methods’ for both public and private labs with 51 people in attendance. The course provided an introduction to molecular biology and detailed how to set up a molecular biology laboratory. Suppliers were available onsite to provide information on the large range of molecular technologies available.

Catering for food hypersensitivity: ‘a win-win for all’

safefood organised two food hypersensitivity events for caterers in September, one in Dublin and the other in Belfast, with 118 people in attendance in total. The events provided practical information for caterers on how to control food allergens, including the health impacts of coeliac disease and other food hypersensitivities, sourcing ‘free-from’ food products, the legal aspects of food allergen management and a ‘how to’ demonstration of cooking with allergens in mind.

Both events were run in association with the main representative bodies for coeliac consumers on the island of Ireland, namely the Coeliac Society of Ireland (Dublin) and Gluten Free Ireland (Belfast).

Shelf-life Studies workshop Department of Agriculture Laboratories, Backweston

A shelf life studies event was held in collaboration with the Food Safety Authority of Ireland and was aimed at both public and private food testing laboratories, Environmental Health Officers and the food industry. This event was attended by 163 people from across the island representing health agencies, government departments, regulatory bodies, food testing labs and the food industry. The event covered legislation, what the regulators expect from food businesses and the options that are available to help estimate, set and verify the shelf-life of food.

Community Food Initiatives

safefood fund a group of community based projects across the island of Ireland named the ‘Community Food Initiative’ (CFI). 2016 was the start of the third three-year programme of CFI projects. The first half of 2016 predominately focused on the recruitment of participants and a managing organisation. South East Cork Area Development (SECAD) were appointed to manage the CFI programme 2016-18.



>> Launch of the 2016-2018 community food initiative

The CFI programme will be delivered by 13 community organisations across the island of Ireland

The purpose of the CFI Programme is to promote a greater access and availability of healthy and safe food in low income areas, using a community development approach. The CFI programme will be delivered by 13 community organisations, nine in the Republic of Ireland (ROI) and four in Northern Ireland (NI). The community organisations chosen to deliver the CFI programme are referred to as 'CFI leaders'. Each of the CFI leaders brought together organisations to form a local CFI Steering Group to identify and promote best practice under the CFI themes.

The focus of the 2016-2018 term will be to support innovative projects piloting new developments that build on existing activity within the communities. There will be a strong focus on family participation and building the knowledge and skills of the participants involved. Leaders of the CFI's will act as champions in their local area and will organise public events and devise projects which will identify and promote best practice under the following CFI themes:

- **Supporting an increased awareness/knowledge around healthy eating**
- **Healthy shopping**
- **Budgeting and food/meal planning skills**
- **Preventing food wastage, food safety and hygiene**
- **Cooking skills**
- **Improving the availability and access to safe and healthy food in the community complimenting existing structures that offer healthy options, e.g. community cafes, events, etc.**



>> All-Island obesity action forum workshop

2016 saw the community groups providing support to low income families of pre-school children. During 2017, the focus of the project will be low income families with older children (5 to 12 years of age) and in the final year, the target group will be young people.

The CFI programme was officially launched on the 24th May 2016 in the F2 centre Rialto, Dublin.

All-Island obesity action forum

The All-island obesity action forum was established in December 2008 and officially launched in April 2009. The role of the forum is to support the implementation of obesity policies on the island of Ireland. The forum brings together a range of stakeholders from 31 organisations. Members come from the areas of food and physical activity. By facilitating the exchange of best practice and by promoting networking and collaboration, the forum provides an ideal platform for partnership and cohesive working on the island of Ireland.

The forum is supported by the publication of an e-bulletin, 'All-island obesity news' which promotes the sharing of information and the exchange of best practice whilst providing an overview of current research, news coverage, events and reports in the area of obesity. It has gone from strength to strength attracting more subscribers and greater engagement. To date, 65 editions of 'All-island Obesity News' have been produced and circulated to 511 subscribing individuals. Continuing to increase engagement and reach of the newsletter is a priority with plans to review the format and content in 2017.

The topic for the first All-island Obesity Action Forum workshop of 2016 addressed 'current interventions that have been developed using technology, such as apps and wearable technology, to assess and/or aid behaviour change and reduce obesity'. The event which took place in the MAC Theatre in Belfast on the 14th June, hosted a range of national and international speakers who presented on innovative technologies designed to track, engage, monitor and change behaviour. The keynote speaker, Professor Cliona Ni Mhurchu, who leads the Nutrition Research Programme at the University

of Auckland, joined by video link. Her research focussed on using a range of technologies to deliver or evaluate interventions including smartphone apps, a virtual supermarket and automated wearable cameras. Additional presentations looked at how technology is currently being used to improve health both in Ireland and UK.

The all-island obesity action forum brings together stakeholders from 31 organisations.

The latest All-island Obesity Action Forum event held on the 8 November was the 16th workshop in the series. This workshop was hosted in conjunction with the Association for the Study of Obesity on the island of Ireland (ASOI) and the Association for the Study of Obesity (ASO). The conference theme was 'the role of appetite in obesity, examining the role of biology, eating behaviour and the environment on what we eat.'

The key note speaker was Professor Jason Halford, Head of the Department of Psychological Sciences at the University of Liverpool. Professor Halford has extensive experience regarding the determinants of appetite, eating behaviour and weight management.

Dr Claire Llewellyn from University College London presented on the genetic influences on appetite and children's nutrition. Dr Mary McCarthy from University College Cork took the audience through habit and unconscious food behaviours with a consumer choice perspective. Dr Faye Powell from the University of Bedfordshire detailed family environmental influences in children's eating behaviour and appetite. Dr David Stensel from Loughborough University presented on exercise and appetite regulation. The final speaker at the workshop was Professor Kees de Graff who presented on the effect of taste, texture and energy density on satiation and energy intake.

All-island Food Poverty Network

Food Poverty, defined as the inability to access a nutritionally adequate diet, is a significant issue for many people on the island of Ireland.

Although the cost of healthy food is a major factor, the inability to access a healthy diet is a complex issue that incorporates education, transport, literacy, culture and environmental planning. Food poverty is yet another outcome of broader determinants of health, such as poor housing, social exclusion and high crime.

With other stakeholders on the island, **safefood** is addressing the issue of food poverty through advocacy, building the evidence base and supporting community initiatives.

The aim of the All-island Food Poverty Network is to support a co-ordinated and strategic approach to tackling food poverty on the island of Ireland through the development of consensus on related issues, collaboration and shared learning. Formed in 2009, the network is co-chaired by **safefood** and the Food Standards Agency in Northern Ireland.

The All-island Food Poverty Network held its annual conference in September entitled 'New approaches to address food poverty'. **safefood's** new research into a healthy food basket was launched to 81 delegates and key insights from community groups were presented. The keynote speaker, Professor Valerie Tarasouk from the University of Toronto, joined by video link to discuss her research which focused on food insecurity, food banks and their users, homeless youth and community responses to the food needs of homeless and effective policy interventions.

Events



Balmoral show

safefood has taken a stand at the Balmoral show every year since 2002. The childhood obesity campaign formed the basis for the **safefood** stand in May 2016 with a focus on treat foods and the sugar content of drinks. The exhibition floor space signature piece was a large Perspex plinth filled with 16Kgs of treat food. This represents the average amount of treat foods a child consumes in a year. Visitors were challenged to correctly identify the sugar content of some popular drinks by placing the correct number of teaspoons of sugar against each drink. A new gameshow was developed for the

event entitled 'play your treats right'. Based on Bruce Forsyth's show 'play your cards right', visitors had to guess if the sugar content in some sweets and biscuits were either higher or lower in sugar than the next product.

Staff were on hand during the three day event to offer advice and tips to approximately 6000 visitors on how to break the bad habits. Many visitors to the stand were shocked by the amount of treat food consumed by children in a year and didn't realise the amount of sugar in some drinks. Over 3000 copies of the **safefood** publication 'The shocking facts about treats' were disseminated.



Irish society of toxicology seminar

Dr James McIntosh of **safefood** and outgoing president of the Irish Society of Toxicology Chaired a seminar on this issue of 'Obesogens environmental chemicals that may influence susceptibility to overweight and obesity' on 20 May.

2016 All-island environmental health forum

The 2016 All-island Environmental Health Forum's annual meeting was held in Galway in May. The meeting was organised by the Environmental Health Association of Ireland in association with the Chartered Institute of Environmental Health in NI. The theme this year was 'Climate for Change' with presentations on a wide range of issues from alcohol marketing to the impact of wind farm noise. Dr James McIntosh of **safefood** presented

on the development of the Knowledge Network. Jadwiga O'Brien and Kieran Collins from **safefood** exhibited information on the Knowledge Network and upwards of 70 delegates signed up for the KN publication 'The Food Chain'.

Canal communities' health initiative workshop

safefood sponsored a workshop entitled 'Why malnutrition in the older person?' intended for an audience of anyone involved in delivering care to older people. Presentations were given by dietitians, nutritionists and clinicians from the Irish Nutrition and Dietetic Institute, the British Dietetic Association (Northern Ireland), St James Hospital, University College Cork (NUTRIMAL study) and University College Dublin (Malnu EL project).

Food science sponsorship

safefood sponsored the 'Best food safety essay 2016' which was open to students of the MSc Food Science and Food Security with Professional Studies in Queen's University, Belfast. The winning essay was entitled; 'Food, is it safe to eat?'

Middleton food festival and Macroom food festival

safefood through the Community Food Initiative Programme supported activities promoting healthy eating and active living in both the Middleton and Macroom food festivals. The activities focused on three specific population groups: parents and young children, retired persons and teenagers (Transition Years of local schools) which generated a lot of audience interest. The events gathered media attention with **safefood** mentioned in 18 local press articles.

Events Calendar

Professional Networks

26th February
Maldron Hotel Dublin

Chemical residues knowledge Network Conference
'Emerging risk from chemical contamination of foods; horizon scanning.

24th May
F2 Centre Rialto

Launch of the community food initiative

26th & 27th May
Galway

All-island environmental health forum

14th June
Mac Theatre Belfast

All-island obesity action forum workshop

21st June

Minimum Nutritional Standards workshop

8th September

Canal communities' health initiative workshop

13th September
NICVA centre Belfast

All-island Food poverty Network conference

10th & 25th September

Middleton and Macroom food festivals

29th & 30th September, 24th November

Knowledge Network expert group meetings

1st October
Dublin

Coeliac society – gluten free living exhibition

8th November
Dublin

All-island obesity action forum

Promotion

11th - 13th May
Belfast

Balmoral show

19th October
Enniskillen

Young at heart retirement living exhibition

13th November
Dublin

Diabetes Ireland health and wellbeing exhibition

Training and Workshops

13th April, 4th May, 1st & 2nd June, 28th & 29th June, 6th & 7th September
Cork, Kenmare, Tulamore, Dublin, Carlow, Letterkenny, Cookstown, Belfast

SME training workshops – safer food training workshop – avoiding a product recall

13th & 14th April, 20th & 21st April, 4th & 5th May
Throughout Northern Ireland

Childhood Allergen training workshops

25th & 26th May
safefood Dublin office

LabWare LIMS version seven course

13th & 14th September
Backweston, Co Kildare

Knowledge Network training workshop

19th & 26th September
Newtownabbey and Dublin

Catering for food hypersensitivity
a win-win for all.

10th November
Kildare

Food shelf life studies workshop

Seminars

8th September
Dublin

13th Annual conference of the oral health promotion research group

6th October
Dublin

British-Irish food law group
The food law group involved the provision of seminars on issues directly related to food law, Dr James McIntosh presented.

11th October
Belfast

Institute of public health conference

13th & 14th October
Belfast

NI pensions Parliament

Education

24th February
Galway

Youthreach conference

26th April
City West Hotel

Healthfest

12th November
Maynooth University

Social Personal Health Education (SPHE) Network

National & International conferences

The Human Health and Nutrition directorate represented **safefood** at various national and international conferences throughout 2016;

27th April
Dublin

Association for the study of obesity on the island of Ireland (ASOI) conference 'from policy to practice'.
Posters on energy drinks, weight loss App and Community Food Initiative.

31st May & 1st of June
Dublin

Faculty of public health medicine summer conference

1st - 4th June
Gothenburg Sweden

European Obesity Summit
Two posters were exhibited by **safefood** at the European Obesity Summit detailing **safefood's** work on;

- The consumption of energy drinks in the Republic of Ireland
- The development of **safefood's** weight loss App.

15th June
Galway

Mhealth conference
A poster detailing **safefood's** work developing a weight loss App for the general population.

Education

With the changes in our food supply chain and lifestyles, it is important that young people are educated on the importance of food safety, food hygiene and nutrition. **safefood** recognises that teachers play a vital role in developing the habits of young people that can last a lifetime.

Lunchbox leaflets

The RTE programme 'Operation Transformation' launched their new primary school initiative 'operation healthy lunchbox' at the start of 2016. The initiative invited teachers to upload photos of their class lunchboxes, with the healthiest chosen each week and the winning school receiving a visit from the presenter Kathryn Thomas. To support the initiative **safefood** sent 145,000 copies of the healthy lunchbox leaflet to 855 primary schools.

Eatright.eu

safefood promoted the Eatright.eu resource at the Youthreach Conference in February. Eatright.eu is the first all-island web based resource designed to help early school leavers learn skills in healthy eating and food safety. New content around the sugar content of energy drinks was added to the resource in 2016.

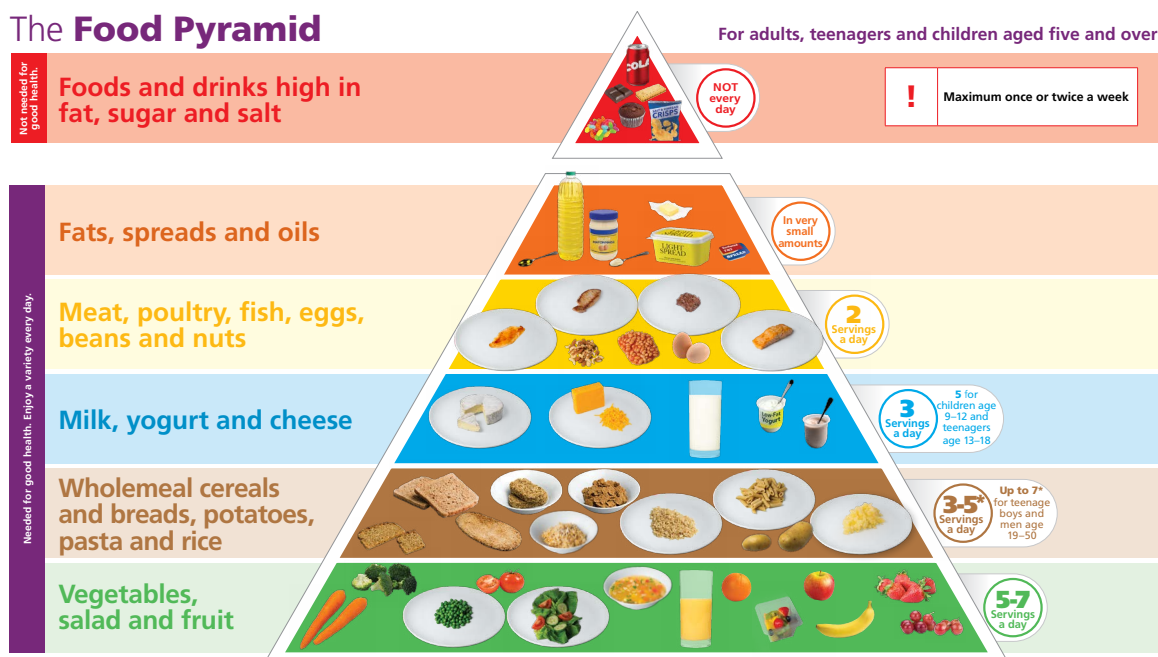
Healthfest (26 April)

Healthfest was organised by **safefood** and the National Dairy Council for Transition year students. The event, which was attended by over 4,500 students, aimed to educate about the importance of



healthy eating and physical activity in a practical, engaging and fun environment. **safefood** presented their sugary drinks exhibition, where students were challenged to guess the sugar content of some popular drinks. Top tips to help students prepare for exam time were also given out in the pocket sized 'exam survival guide'.

The Food Pyramid



Food pyramid

safefood for life

safefood was a member of and hosted the meetings of a Department of Health led 'healthy eating guidelines plenary group'. The group was tasked with reviewing the food pyramid design and wording as well as working on the development of an implementation plan for the Healthy eating guidelines. The new guidelines were published in December and include the tools needed to meet the recommendations on healthy eating and a balanced diet.

The revised food pyramid separates the top shelf from the rest of the food pyramid. The top shelf includes foods and drinks high in fat, sugar and salt which are not essential in the diet and promote weight gain, obesity and other related conditions. The new pyramid recommends increasing the servings of fruit, salad and vegetable from five up-to seven a day, which means that this shelf is now the largest in the pyramid. In December 2016 **safefood** sent a copy of the pyramid poster to all post primary schools in ROI along with the **safefood** "whats on a label" resource.

safefood for life is a free, interactive food safety teaching programme that allows students to sit a certified online food hygiene exam. Successful students receive an industry-recognised qualification enabling them to work in a food handling business such as restaurants, sandwich bars and delis.

Education Statistics on *safefood.eu*

In 2016 there was 56,567 visits to the education section of the **safefood** website. The education pages on safefood.eu are very popular during 'back to school'. Visits went from 100 per day in August to approximately 300 per day in September peaking at 500 per day during the first week back at school.

Campaigns

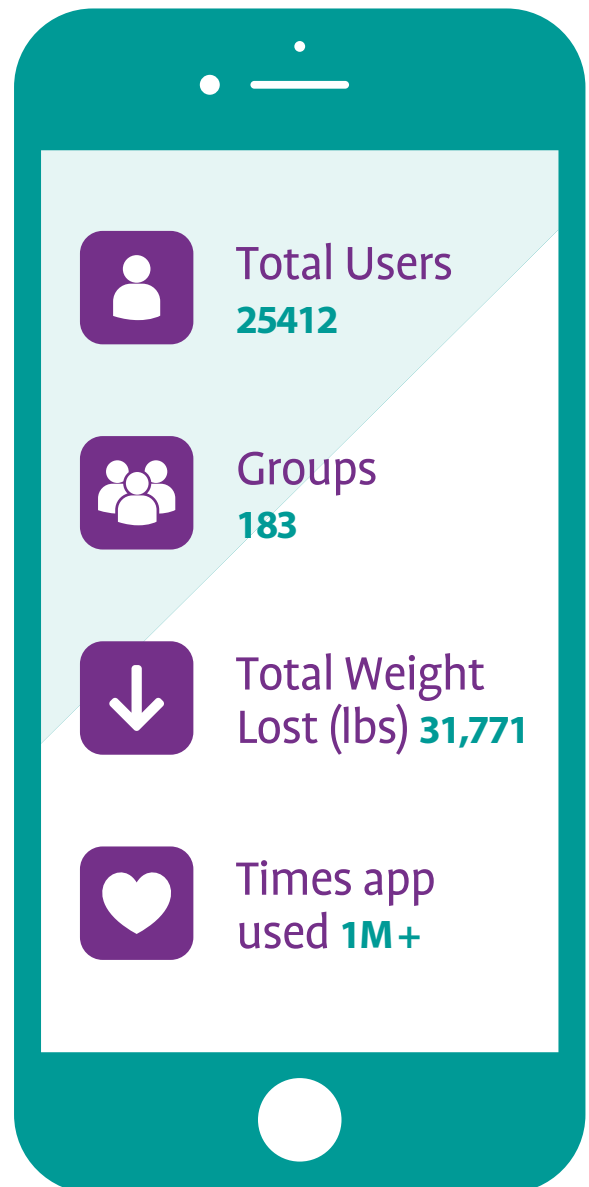
Our key messages of food safety, food hygiene and nutrition are communicated using a combination of advertising, public relations, direct marketing, digital and social media, events, publications, sponsorship and the **safefood** website.

WeightMate

In light of the increasing role that portable technology plays in people's lives, in January 2016 **safefood** launched a free smartphone weight loss App "weight-mate" to help people to lose weight in a healthy way and to keep it off. The launch of the App came about after research showed that one in three Irish adults (35%)¹ were trying to lose weight. At present in Ireland, almost 2 in 3 adults (61%) are overweight or obese and the economic cost of obesity is estimated at 1.1 billion euros in the ROI in NI is estimated to be £370 million pounds.

The Minister for Health, Leo Varadkar T.D., launched the App in the Republic of Ireland and the Chief Medical Officer, Dr Michael McBride, launched the app in Northern Ireland.

The "weight-mate" app features a daily weight and physical activity tracker as well as more than 400 calorie-counted recipes developed by nutritionists. Users can plan and track their meals and activities to help them reach their own weight loss goals. The app also features a "Groups" function whereby users can set up their own weight loss or physical activity group in their own community or workplace; or join an existing group in their local area.



Childhood obesity – Let's take it on, one small step at a time

2016 was the third year of **safefood's** three year campaign to tackle the everyday habits which can lead to excess weight in childhood. During May, the campaign theme focused on encouraging parents to limit the amount of treat foods they give their children. Research carried out in November 2016 to coincide with the third year of the campaign found that the majority of parents (78%) give their child a treat of crisps, chocolates and sweets. Among children in ROI, food treating at least 'once a day' was most prevalent among those with children aged 1-2 years old. In NI 1 in 3 in claim to give their children food treats at least once a day, particularly those who have kids aged 10-12. Among those parents who reported cutting back on treats, the three most successful ways in ROI were cutting back to weekends only (28%); cutting back to every other day (27%) and cutting back to one treat a day only (21%). The most successful methods tried in NI included; cutting back to one treat a day only (25%), cut back to every other day (21%) and bought smaller mini treats or divide them up smaller (15%).

Just over 4 in 10 IOI parents claim to have seen the 'treats' outdoor ad.

The campaign advertising featured on television, radio and digital channels and was also supported on the **safefood** website, Facebook and Twitter with the hashtag #breakthebadhabits. The campaign website offered practical tips, advice and support from health experts for parents on how to break the bad habits of giving food treats.

The campaign aired again in August with a message of giving child-sized portions to children. This is a key issue in preventing children becoming overweight. The campaign called on parents to reconsider the portion sizes they give to children and that how much children eat as well as what they eat is very important. Recent studies have found that children aged two and over ate up to 40 per cent more food when bigger portion sizes were made available to them.

45% of parents IOI have suggested they have tried to reduce the number of treats their child eats in the past year

Research has also showed that food portion sizes have significantly increased over the past 20 years, particularly among baked foods like scones, croissants and Danishes as well as takeaway foods; some takeaway food portion sizes are now 180% bigger compared to the late 1990s.

In addition to extensive media coverage in print and on radio on the issue of portion sizes, the campaign also featured as part of an interview on the sugar content of Easter Eggs for the Lancet Report into future obesity predictions.



>> Launch of Folic Acid Awareness Campaign

Folic acid awareness campaign

2016 was the second year **safefood** produced an all-island folic acid awareness campaign to address the increasing rates of neural Tube Defects (NTD's) and the behavioural barriers to taking folic acid. Titled 'Babies know the facts about Folic', the campaign primarily used digital and social media channels and was also supported by a strong public relations campaign, instore retail promotional marketing in pharmacies, chemists and supermarkets as well as engaging with stakeholders in National Spina Bifida and Hydrocephalus charities.

With approximately 50 per cent of pregnancies being unplanned, the campaign targeted all women who

are sexually active and could become pregnant, even if taking contraceptive precautions.

The **safefood** campaign aims to build upon the 2015 campaign, which saw a significant increase in awareness of the fact that all women who are sexually active should take folic acid (+48%); and an increase in those reporting taking folic acid routinely even though they were not planning a pregnancy (+7%). Many of the reported behaviour changes were from a low starting level, but most notably there was an increase in folic acid sales during the campaign (+26% average year on year). In a recent online survey by **safefood**, the most common barriers listed by women to taking folic acid were low relevancy to them (43%); a lack of advice to take folic acid (38%); a belief that contraception was effective (54%) and forgetting to take folic acid (35%).

Since first launching in 2015, the campaign has gone from strength to strength. In February 2016 it won the Best Marketing Award at the 2016 eGovernment awards. The awards recognise the work of digital leaders in the public sector, state agencies, local authorities and those in the private sector who partner on Government projects. In recognising the **safefood** campaign, the judges noted the use of online channels with offline PR, and the use of humour to address a serious health issue.

The campaign won the following awards;

Bronze Winner

Public service 2016 ADFX Awards

Best Public Sector Marketing

Chartered Institute of Marketing Awards 2016



Operation Transformation

The ninth series of the **safefood**-sponsored Operation Transformation ran from January 6th to the 25th February. The aim of the programme is to encourage people to lose weight, gain confidence and make positive, long-term changes to their diet and lifestyle habits to become healthier. The series attracted an average audience of approximately 500,000 adults on RTE 1 television, was streamed over 300,000 times on the RTE Player and the show website had 6.7 million page impressions.

In research conducted in March 2016 by Ipsos MRBI 36% of respondents watched the 2016 Operation Transformation programme. Of those who watched the show just under a quarter watched the 2016 programme to motivate themselves to lose weight. Furthermore, of those who watched the show and engaged in a weight loss programme, just under 6 in 10 who lost weight reported a total weight loss of 0-2.7kg with being more active and eating healthier food as the main lifestyle change made as a result of watching the show.

Food Safety - Listen to the voice of safefood

The second year of the food safety campaign 'Listen to the voice of **safefood**', aired from the 11-29th July and 5-8th December across television, radio and outdoor posters. The campaign aims to raise awareness and support proactive behaviour change among the target audience who may be unaware their domestic food behaviours could be putting themselves and their loved ones at risk of preventable food poisoning.

Those most at risk from food poisoning are the very young, older persons, those with an underlying medical condition and pregnant women. With this in mind, **safefood** adopted a risk-tailored approach and focused on those most at risk of food poisoning because of their life stage and habits. This phase of the campaign targeted adults aged 65+.

The campaign focused on specific food safety messages dealing with cross-contamination, chilling and cleaning. Pre-and post-campaign research was undertaken by IPSOS MRBI to measure response to the campaign with the following results being noted:

65% of over 65's put away food leftovers in the fridge/freezer within 2 hours

77% of over 65's wash their utensils with warm water and washing up liquid

76% of people over 65 reported always washing their hands after handling raw meat and before handling cooked meat

Corporate Operations

The services provided span the areas of accounting and finance, procurement, human resources, information technology, legal governance and audit, all contributing to facilitate the efficient and effective delivery of **safefood's** business goals and strategy.

Advisory Board

Seven meetings of the Advisory Board were held through the year, five in Dublin, one in Cork and one in Belfast. In addition to in-house presentations and briefings from **safefood** staff, several guest speakers were invited to present to the Board on such topics as the research carried out by the Institute for Global Food Security at Queens University; the role of the food sector on the island of Ireland today and its effects on the environment and economy; a look to the future of food, and a presentation from Lynn Boylan MEP on the work of the EU and how it affects **safefood's** work.

The highlight of the Board in 2016 was a trip to Brussels. With the support of Lynn Boylan, MEP, a number of members of the Advisory Board and **safefood** Directors travelled to Brussels in September 2016 and met with MEPs Lynn Boylan, Dianne Dobbs, Marian Harkin, Deirdre Clune and Seán Kelly as well as Commissioner for Agriculture and Rural Development, Phil Hogan. Presentations were also received from the European Heart Network, the European Commission, Corporate Europe, BEUC (the European Consumer Organisation) and the Health and Environmental Alliance

Audit Committee

The Audit committee is comprised of two members of the Advisory Board and two external members, one of whom chairs the committee. Both external members of the committee have wide relevant professional experience. The Audit Committee met four times in 2016. The Advisory Board Members sitting on the audit committee are Helen O'Donnell (4 meetings attended) and Hannah Su O'Callaghan (3 meetings attended). The Audit Committee engages external professional auditors to conduct a programme of internal audits and regularly reviews the risk register for completeness and to ensure that all appropriate steps to control and mitigate risks are in place. External Audit is carried out jointly by the office of the Comptroller and Auditor General and the Northern Ireland Audit Office.

safefood Advisory committee

The **safefood** Advisory Committee held its first meeting of 2016 on 28th April in Dublin. It was the first meeting for five new members. Amongst the topics discussed were research, campaigns, BREXIT and emerging issues. Members also held an interesting team-building facilitated exercise to enhance the team working potential of the group.



>> The **safefood** Advisory Board

Staff volunteer day

safefood staff volunteered by painting indoor and outdoor communal areas and creating gardens at St Laurence Cheshire, Cork.

Equality

In 2016, following a public consultation exercise, **safefood** published a new Disability Action Plan for the period 2016-2020. Also during 2016, **safefood** undertook equality screenings of our Knowledge Network Programme 2016-2018 and our Community Food Initiative Funding Programme 2016-2018. **safefood** continuously reviews its Equality commitments and policies and ensures that the Annual Report on Equality and

the Disability Action Plan Report are submitted on a timely basis to the Equality Commission (NI). **safefood**'s recruitment programme actively encourages people with disabilities to apply for roles.

Data Protection

While **safefood** has already reached compliance under the current Data Protection Acts 1988 and 2003, a new General Data Protection Regulation (GDPR) comes into force on 18 May 2018. GDPR introduces new elements and significant enhancements which require consideration and during 2016 **safefood** commenced implementation of the checklist prepared by the Data Protection Commissioner to assist in the move towards 2018 and full compliance.



>> The **safefood** Advisory Board visit to the European Commission

Corporate and business plans

The 2017-2019 Corporate Plan was submitted to both sponsor departments in March 2016 and the 2017 Business Plan was submitted to both sponsor departments in August 2016.

Protected Disclosure

Section 22 of the Protected Disclosure Act 2014 requires the publication of a report each year relating to the number of protected disclosures made in the preceding year and also for the publication of information with regard to any actions taken in response to protected disclosures made.

No protected disclosures were received by safefood in the reporting period up to 31 December 2016.

Partnership working

safefood continuously works closely and in partnership with all stakeholders on the island of Ireland who are seeking to promote food safety, nutrition and healthy eating for consumers.

In 2016, **safefood** signed a Memorandum of Understanding with the Food Safety Authority of Ireland which sets out areas of mutual responsibility, shared expertise and shared interest and an agreed framework for co-operation between both organisations. This includes proposals for at least half yearly meetings between the senior management teams of both organisations.

In 2016, significant progress was achieved in the 'Minimum Nutritional Standards for catering in health and social care' project which is being run

by **safefood**, The Public Health Agency and The Food Standards Agency Northern Ireland.

As part of the implementation of A Fitter Futures for All 2012 – 2022 (the regional obesity prevention strategy), the issue of food provision within health and social care settings has been highlighted as an important area for development, both in terms of food provided to staff and visitors throughout healthcare facilities.

To address this, **safefood**, The Public Health Agency and the Food Standards Agency have tasked themselves to produce new Minimum Nutritional Standards for catering staff and visitors in the Health and Social Care. These standards will build and strengthen the valuable work already being done within Health and Social Care Trusts to encourage healthier eating amongst staff and visitors.

To inform the development of the standards, a review was undertaken of the work being done in other areas of the UK where nutritional standards have been successfully introduced in health service catering.

These initiatives were considered in a one day workshop with contributions from dietetic, catering and procurement specialists across Northern Ireland. Following the workshop a draft standards modelled on the Eatwell Guide was produced for wider consultation. Responses were collated in November 2016 to inform the final document due to be officially launched with stakeholders in 2017. The three agencies have agreed to establish a steering group to oversee strategic direction and to provide funding to recruit a permanent dietitian supported by an administrative assistance for a two year period to oversee implementation. Recruitment for these positions will start in 2017.

North South Ministerial Council Meetings.

safefood attended the North South Ministerial Council meeting on Health and Food Safety in January 2016. The meeting was chaired by Leo Varadkar T.D., Minister for Health, and attended by Dr. James Reilly T.D., Minister for Children and Youth Affairs, Simon Hamilton MLA, Minister of Health, Social Services and Public Safety, and Michelle O'Neill MLA, Minister of Agriculture and Rural Development. The CEO provided an overview of high level achievements against Business Plan targets and updates on campaigns from 2015, including the launch in January 2016 of **safefood**'s weight loss app ('weight-mate') to coincide with the new series of Operation Transformation. The CEO advised on progress with and targets and objectives for 2016 and presented the Annual Report and Accounts for 2014. The appointment of four new members and one reappointment to **safefood**'s Scientific Advisory Committee was approved as was the appointment of Professor Margaret Patterson as Chair of the Committee.

ACCOUNTS FOR THE YEAR ENDED

31 DECEMBER 2016

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Foreword to the Accounts

1. Format

These Accounts are prepared in a form directed by the Department of Health (Northern Ireland) (formerly the Department of Health, Social Services and Public Safety) and the Department of Health (Republic of Ireland) with the approval of the Department of Public Expenditure and Reform (Republic of Ireland), and in accordance with the financial arrangements of Part 7 of Annex 2 to the British-Irish Agreement Act 1999 and the North-South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999.

2. Background Information

The Food Safety Promotion Board (An Bord um Chur Chun Cinn Sábháilteachta Bia) is an Implementation Body established under the Belfast Agreement on the 2nd December 1999. The Board's governing legislation is the British-Irish Agreement Act 1999 and the North-South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999.

The governing legislation confers the following specific functions:-

- Promotion of food safety
- Research into food safety
- Communication of food alerts
- Surveillance of foodborne disease
- Promotion of scientific co-operation and laboratory linkages

- Development of cost effective facilities for specialised laboratory testing

In addition to the above, the Board has a general remit to act as an independent source of scientific advice.

3. Governance

The functions of the Board are discharged by the Chief Executive who reports to the North/South Ministerial Council (NSMC). The Chief Executive is assisted by an Advisory Board and a Scientific Advisory Committee. The members of the Advisory Board for 2016 were:

Advisory Board 2016

Mr. Paul Gibbons (*Chairperson, appointed Vice-Chairperson 13th December*)
 Ms. Helen O Donnell (*Vice-Chairperson, appointed Chairperson 13th December*)
 Ms. Julie Andrews (*Resigned 12th December*)
 Mr. Thomas Burns (*Resigned 12th December*)
 Mr. Brendan Kehoe
 Mr. Alan McGrath
 Ms. Hannah Su (*Resigned 12th December*)
 Mr. Campbell Tweedie (*Resigned 12th December*)
 Ms. Mary Upton
 Mr. Mervyn Oswald
 Ms. Margaret Jeffares
 Prof. Dolores O Riordan
 Edmond Rooney (*Appointed 13th December*)
 Wendy McIntosh (*Appointed 13th December*)
 Stephen Moutray (*Appointed 13th December*)

Advisory Committee 2016

The **safefood** Advisory Committee comprises 13

FOREWORD TO THE ACCOUNTS continued

members drawn from a broad range of expertise and disciplines available in both jurisdictions and advises on food sciences, the agri-food chain, public health nutrition, education, consumer behaviour, communications and community and voluntary matters. There are currently 12 members on this committee with one position remaining vacant at 31st December 2016.

4. Financial Results

The results of the Food Safety Promotion Board are set out in detail on page 41. During 2016, the Food Safety Promotion Board incurred expenditure of €8,167,744 (GBP£6,693,302) and received income of €8,091,038 (GBP£6,630,443) resulting in a deficit for the year of €76,706 (GBP£62,859).

5. Post Balance Sheet Events / Contingent Liabilities

There were no post balance sheet events or contingent liabilities.

6. Charitable Donations

No charitable donations were received or made during the year.

7. Policies

Disabled Employees

The Board complies with the requirements of Part 5 of the Disabilities Act 2005 in supporting the employment of people with disabilities and

continues to be committed to a policy of equal opportunity and welcomes applications from suitably qualified applicants irrespective of disability. A disability action plan was issued in 2011 to promote positive attitudes towards disabled people and to encourage their participation in public life.

Equality

The Board's approved Equality Scheme was issued in September 2011 and **safefood** is engaged in an ongoing review process.

Provision of Information to and Consulting with Employees

An Employee Partnership Forum was in place throughout 2016 as a mechanism for consultation with employees.

Prompt Payment Policy and its performance

The Board is committed to the prompt payments for goods and services received, in accordance with the Irish Prompt Payments of Accounts Act, 1997 as amended by the European Communities (Late Payments in Commercial Transactions) Regulations 2013 and the UK Late Payment of Commercial Debts (Interest) Act 1998, as amended by the Late Payment of Commercial Debts Regulations 2002. Unless otherwise stated in the contract, payment is due within 30 days of receipt of the goods or services, or on presentation of a valid invoice or similar demand whichever is later. In 2016 76% (2015 98%) of all invoices were settled within 30 days.

Health & Safety Policy

The Board maintains a Health and Safety policy, circulated to all employees. The policy reflects legal requirements to maintain a high standard throughout the organisation.

8. Future Development

The Board's Corporate Strategy for the years 2017 – 2019 has been developed and is currently awaiting approval.

This Strategy outlines the Board's mission, vision and core values and how the Board will implement each of its functions over the 3 year period. The strategy is re-assessed annually in the context of an annual business plan.

The grant funding approved for 2017 is €7,480,000 (GBP6,507,600). The budgeted expenditure for 2017 is €7,480,000 (GBP6,507,600).

The decision by the United Kingdom to leave the European Union may impact the operations of the Food Safety Promotion Board. It is as yet unclear as to what the extent of this impact may be.

Statement of Food Safety Promotion Board's Responsibilities

The Department of Health (ROI) and the Department of Health (NI) (formerly the Department of Health, Social Services and Public Safety) have directed the Food Safety Promotion Board to prepare a statement of accounts for each financial year in the form and on the basis set out in the accounts direction at the appendix to these Accounts. The accounts are prepared on an accruals basis and must give a true and fair view of the Body's state of affairs at the year-end and of its income and expenditure, total recognised gains and losses and cash flows for the financial year.

In preparing the accounts the Body is required to:

- Observe the accounts direction issued by the Department of Health (ROI) and the Department of Health (NI) (formerly the Department of Health, Social Services and Public Safety), including the relevant accounting and disclosure requirements, and apply accounting policies on a consistent basis;

- Make judgements and estimates on a reasonable basis;
- State whether applicable accounting standards have been followed and disclose and explain any material departures in the accounts;
- Prepare the Accounts on the going concern basis, unless it is inappropriate to presume that the Body will continue in operation.

Chief Executive's Responsibilities

The Chief Executive's responsibilities as the Accountable Person for the Food Safety Promotion Board, including responsibility for the propriety and regularity of the public finances and for the keeping of records, are set out in the Financial Memorandum of the Body.



Raymond Dolan
Chief Executive Officer

Date: 12th September 2017

Statement on Internal Control

1. Scope of Responsibility

As Accountable Person, I have responsibility for maintaining a sound system of internal control that supports the achievement of the Food Safety Promotion Board's policies, aims and objectives, while safeguarding the public funds and Departmental assets for which I am personally responsible, in accordance with the responsibilities assigned to me in Managing Public Money Northern Ireland (MPMNI) and Public Finance Procedures.

The precise accountability and reporting structure is defined in the Board's Financial Memorandum, which outlines the review and monitoring role of the joint sponsor Departments (Department of Health (NI) (formerly the Department of Health, Social Services and Public Safety) and Department of Health (ROI)). In addition, as Chief Executive Officer, I am accountable to the respective public accounts committees in both jurisdictions.

2. The Purpose of the System of Internal Control

The system of internal control is designed to manage risk to a reasonable level rather than to eliminate all risk of failure to achieve policies, aims, and objectives; it can therefore only provide reasonable and not absolute assurance of effectiveness. The system of internal control is based on an on-going process designed to identify and prioritise the risks to the achievement of Board policies, aims and objectives, to evaluate the likelihood of those risks being realised and the impact should they be realised, and to manage them efficiently, effectively, and economically. The system of internal control has

been in place in The Food Safety Promotion Board for the year ended 31 December 2016 and up to the date of approval of the Annual Report and Accounts, and accords with the Finance Departments' guidance.

3. Capacity to Handle

The Senior Management Team is responsible for applying and overseeing the risk management process under my guidance to ensure the process is working as intended. In addition to reviewing the overall risk framework, all recommendations received from both the internal and external auditors are reviewed, with controls being enhanced or introduced as necessary.

All staff are expected to work within established policies on risk and internal control, and are trained appropriately.

4. The Risk and Control Framework

The Board has developed a risk register and risk assessment matrix. Risk is identified at both the inherent and control level at the time of the development of business plans and strategies. The Board has developed a framework of regular management information, variance review, and administrative and control procedures (including the segregation of duties and a system of delegation and accountability).

It also includes:-

- Comprehensive Budgeting systems with the annual budget approved by the Chief Executive Officer;

- Procedures to review and agree the Budgets with the Senior Management Team; and
- The preparation of regular financial reports as a basis for reviewing and monitoring progress.

In 2016, the review of the risk and control framework was aided by the comments of both the Internal and External Auditors and the Audit and Risk Committee.

5. Review of Effectiveness

As accountable person, I have responsibility for reviewing the effectiveness of the system of internal control. My review of the effectiveness of the system of internal control is informed by the work of the internal auditors and the executive managers who have responsibility for the development and maintenance of the internal control framework, and comments made by the external auditors in their management letter and other reports. A plan to address weaknesses and ensure continuous improvement of the system is in place.

The following activities supported the effectiveness review:-

- The Annual Budget, approved by the Sponsoring Departments, was reviewed monthly by the Senior Management Team, particularly any variances from planned activity; and
- The framework for risk management was kept under continuing review and the risk register was presented to the Audit and Risk Committee;

A review of the effectiveness of Internal Financial Controls in place during the 2016 financial year was undertaken in November 2016 by the Internal Auditors and reviewed by the Audit and Risk Committee. On the basis of their report, I am assured that overall strong systems and controls are in place to mitigate key identified risks. The audit report found substantial compliance with established systems and internal financial controls.

No high risk findings that may result in a material financial loss or operational disruption were discovered and apart from four issues, deemed medium (one) to low (three) weaknesses, it was found that the controls tested were operating effectively. The assessment by the Internal Auditors therefore indicates that reasonable assurance can be placed on the sufficiency and operation of internal financial controls.



Raymond Dolan
Chief Executive Officer
Date: 12th September 2017

The Certificate of the Comptrollers and Auditors General to the Northern Ireland Assembly and the Houses of the Oireachtas

We certify that we have audited the accounts of the Food Safety Promotion Board (the Body) for the year ended 31 December 2016 pursuant to the provisions of the North/South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999 and the British-Irish Agreement Act 1999 which require us to audit and certify, in co-operation, the accounts presented to us by the Body. The accounts comprise the income and expenditure account, the statement of total recognised gains and losses, the balance sheet, the cash flow statement and the related notes and appendix. These accounts have been prepared under the accounting policies set out within them.

Respective responsibilities of the Body, the Chief Executive and the Auditors

As explained more fully in the statement of responsibilities, the Body is responsible for the preparation of the accounts on the basis set out in the accounts direction in the appendix to these accounts. The Chief Executive, as Accountable person, is responsible for ensuring propriety and regularity in relation to the use of public funds. Our responsibility is to audit and certify the accounts in accordance with the provisions of the North/South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999 and the British-Irish Agreement Act 1999. We conducted our audit in accordance with International Standards on Auditing (UK and Ireland). Those standards require us and our staff to comply with the Auditing Practices Board's Ethical Standards for Auditors.

Scope of the audit of the accounts

An audit involves obtaining evidence about the amounts and disclosures in the accounts sufficient to give reasonable assurance that the accounts are free from material misstatement, whether caused by fraud or error. This includes an assessment: of whether the accounting policies are appropriate to the Body's circumstances and have been consistently applied and adequately disclosed; the reasonableness of significant accounting estimates made by the Body; and the overall presentation of the accounts. In addition we read all the financial and non-financial information in the annual report and the foreword to identify material inconsistencies with the audited accounts and to identify any information that is apparently materially incorrect based on, or materially inconsistent with, the knowledge acquired by us in the course of performing our audit. If we become aware of any apparent material misstatements or inconsistencies

we consider the implications for our certificate.

We are required to obtain evidence sufficient to give reasonable assurance that the expenditure and income reported in the accounts have been applied to the purposes intended by the Northern Ireland Assembly and the Houses of the Oireachtas and the financial transactions conform to the authorities which govern them.

Opinion on regularity

In our opinion, in all material respects the expenditure and income recorded in the accounts have, in all material respects, been applied for the purposes intended by the Northern Ireland Assembly and the Houses of the Oireachtas and the financial transactions conform to the authorities which govern them.

Opinion on the accounts

In our opinion:

- the accounts have been properly prepared in accordance with the provisions of the North/South Co-operation (Implementation Bodies) Northern Ireland) Order 1999 and the British-Irish Agreement Act 1999 and direction issued thereunder; and
- the accounts give a true and fair view, in accordance with those account directions, of the state of the Body's affairs as at 31 December 2016, and of its deficit, total recognised gains and losses and cash flow for the year then ended.

Opinion on other matters

In our opinion the information in the foreword for the financial year for which the accounts are prepared is consistent with the accounts.

Matters on which we report by exception

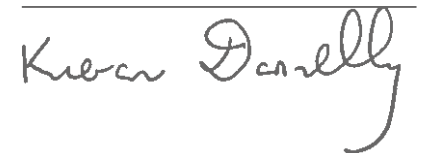
We report by exception if

- adequate accounting records have not been kept; or
- the accounts are not in agreement with the accounting records; or
- we have not received all of the information and explanations we require for our audit; or
- the information given in the annual report is not consistent with the related accounts; or
- the Statement on Internal Control does not reflect compliance with applicable guidance on corporate governance.

We have nothing to report in respect of those matters upon which reporting is by exception.



Seamus McCarthy
Irish Comptroller and Auditor General
3A Mayor Street Upper
Spencer Dock, Dublin 1, Ireland
14/09/2017



Kieran J Donnelly
Comptroller and Auditor General
for Northern Ireland
106 University Street, Belfast, BT7 1EU
20/09/2017

INCOME AND EXPENDITURE ACCOUNT

for the year ended 31 December 2016

	Notes	2016 €	2015 €	2016 GBP	2015 GBP
Income					
Revenue Grant from Departments	2(a)	7,010,728	8,108,981	5,745,151	5,885,904
Capital Grant Release	9	100,310	120,776	82,202	87,665
		7,111,038	8,229,757	5,827,353	5,973,569
Other Income	2(b)	980,000	734,360	803,090	533,035
Total Income		8,091,038	8,964,117	6,630,443	6,506,604
Expenditure					
Staff Costs	3(b)	2,894,024	2,563,900	2,371,595	1,861,007
Baord Fees	3(e)	72,449	74,751	59,370	54,258
Depreciation	6	100,310	120,776	82,202	87,665
Research Programme Expenditure	5	734,348	1,467,627	601,783	1,065,277
Promotion Activities	12	2,741,703	2,921,764	2,246,771	2,120,762
Other Operating Costs	4	1,624,910	1,817,565	1,331,581	1,319,280
Total Expenditure		8,167,744	8,966,383	6,693,302	6,508,249
Surplus/(Deficit) for the year		(76,706)	(2,266)	(62,859)	(1,645)
Amount transferred to General Reserve	13	(76,706)	(2,266)	(62,859)	(1,645)

All amounts above relate to continuing activities.

The notes on pages 45 to 60 form part of these accounts, together with Appendix 1 on page 61.



Raymond Dolan
Chief Executive Officer
Date: 12th September 2017

STATEMENT OF TOTAL RECOGNISED GAINS AND LOSSES

for the year ended 31 December 2016

	Notes	2016 €	2015 €	2016 GBP	2015 GBP
Surplus/(Deficit) for the period		(76,706)	(2,266)	(62,859)	(1,645)
Actuarial gain/(loss) on pension liabilities	17(b)	(1,462,000)	1,093,000	(1,198,080)	793,354
Transfers (In) / Out of the Scheme	17(b)	0	(5,000)	0	(3,629)
Adjustment to deferred pension funding		1,462,000	(1,088,000)	1,198,080	(789,725)
Total recognised gain/(loss) for the period		(76,706)	(2,266)	(62,859)	(1,645)

The notes on pages 45 to 60 form part of these accounts, together with Appendix 1 on page 61.



Raymond Dolan
Chief Executive Officer
Date: 12th September 2017

BALANCE SHEET

as at 31 December 2016

	Notes	2016 €	2015 €	2016 GBP	2015 GBP
Fixed Assets					
Tangible Assets	6	775,123	866,885	663,645	636,250
Current Assets	7	732,398	961,254	627,064	705,512
Current Liabilities					
Creditors- amount falling due within one year	8	(602,463)	(754,613)	(515,816)	(553,848)
Net Current Assets		129,935	206,641	111,248	151,664
Total Assets less Current Liabilities before Pensions		905,058	1,073,526	774,893	787,914
Deferred Pension Funding	17(d)	13,559,000	11,117,000	11,609,000	8,159,322
Pension Liabilities	17(b)	(13,559,000)	(11,117,000)	(11,609,000)	(8,159,322)
Net Assets		905,058	1,073,526	774,893	787,914
Financed By:					
Capital & Reserves					
General Reserve	13	129,935	206,641	111,248	151,664
Capital Grant Reserve	9	775,123	866,885	663,645	636,250
		905,058	1,073,526	774,893	787,914

The notes on pages 45 to 60 form part of these accounts, together with Appendix 1 on page 61.


Raymond Dolan
 Chief Executive Officer
 Date: 12th September 2017

CASH FLOW STATEMENT

for the year ended 31 December 2016

	Notes	2016 €	2015 €	2016 GBP	2015 GBP
Net cash inflow/(outflow) from operating activities	10	15,382	48,321	88,715	9,856
Capital expenditure & financial investment					
Payments to acquire tangible fixed assets	6	(8,548)	(51,390)	(7,005)	(37,301)
Net cash inflow/(outflow) before financing		6,834	(3,069)	81,710	(27,445)
Financing					
Capital Funding Received		8,548	51,390	7,005	37,301
Increase/(decrease) in cash/bank balances	11	15,382	48,321	88,715	9,856

The notes on pages 45 to 60 form part of these accounts, together with Appendix 1 on page 61.



Raymond Dolan
Chief Executive Officer
Date: 12th September 2017

NOTES TO THE ACCOUNTS

1. Accounting Policies

1.1 Accounting Convention

The Financial Statements have been prepared in accordance with the historical cost convention.

Without limiting the information given, the Financial Statements are prepared on an accruals basis and comply with the accounting and disclosure requirements issued by the Department of Finance (formerly the Department of Finance and Personnel) and Department of Public Expenditure and Reform.

1.2 Income

Income represents revenue grants receivable from the Department of Health (ROI) and the Department of Health (NI) (formerly the Department of Health, Social Services and Public Safety).

1.3 Fixed Assets

a) Tangible Fixed assets are included at historic cost to the Food Safety Promotion Board.

b) Depreciation is calculated to write off the cost over their useful lives. The methods adopted and the rates used per annum are as follows:

Office Equipment	15% Straight Line
Computer Equipment	33.3% Straight Line
Property & Fitout Costs	4% Straight Line
Fixtures & Fittings	10% Straight Line

c) Depreciation is charged in the year of acquisition but not in the year of disposal.

d) Fixed Assets are capitalised once they exceed €650 (GBP£533).

1.4 Value Added Tax

The Food Safety Promotion Board is not in a position to reclaim VAT and VAT is included as expenditure or in the capital value of Fixed Assets.

1.5 Pensions

The Food Safety Promotion Board has adopted FRS17 in relation to accounting for pensions.

The North/South Pension Scheme was established by the North/South Implementation Bodies and Tourism Ireland Limited with effect from 29 April 2005. It is a defined benefit pension scheme which is funded annually on a pay as you go basis from monies provided by the UK and Irish Exchequers. Funding is provided to the Body by the Department of Health in the South and the Department of Health (formerly the Department of Health, Social Services and Public Safety) in the North. The scheme is administered by an external administrator. Financial Reporting Standard (FRS) 17 covers retirement benefits. The liability at 31 December 2016 has been included in the financial statements and a disclosure note has been included (Note 17) detailing the actuarial review calculations, which were carried out by Deloitte Total Reward and Benefits Limited using the projected unit method. This includes the results of the calculations of the pension liabilities and costs of employees (and ex-employees) of the Food Safety Promotion Board for the purposes of the accounts for the year ended 31 December 2016 and comparative figures for 2015.

Pension costs reflect pension benefits earned by employees in the period. An amount corresponding to the pension charge is recognised as income to the extent that it is recoverable, and offset by grants received in the year to discharge pension payments. Pension liabilities represent the present value of future pension payments earned by staff to date. Deferred pension funding represents a

NOTES TO THE ACCOUNTS continued

corresponding asset, being resources to be made available in future periods from the UK and Irish Exchequers in the manner described above.

Actuarial gains and losses arising from changes in actuarial assumptions and from experience surpluses and deficits are recognised in the Statement of Total Recognised Gains and Losses. From 2012, the current pension service cost is recognised gross of members' contributions. Treatment in prior years had been to recognise the members' contributions separately within the pensions note.

1.6 Research Programme Expenditure

Research Contract costs included in the Income and Expenditure Account are based on expenditure due and payable in the year on foot of approved research contracts.

1.7 Capital Grant Reserve

The Capital Grant Reserve Account represents the unamortised value of income used for capital purposes.

1.8 Reporting Currency

The transactions and balances of the Board are reported in both Euro and Sterling. The working currency of the Board is Euro and transactions are recorded in that currency. Transactions in other currencies are recorded in euro at the exchange rate ruling at the date of the transactions. Monetary assets and liabilities denominated in Sterling are translated into Euro at the rates of exchange prevailing at the Balance Sheet date (0.85618). Realised gains and losses are taken to the Income and Expenditure Account.

At year-end the financial statements are translated into Sterling. The Income and Expenditure Account is translated using the average exchange rate for the year (2016 – 0.81948, 2015 - 0.72585) while the Balance

Sheet is translated using the closing exchange rate (2016 – 0.85618, 2015 – 0.73395). Currency adjustments arising from this translation of the financial statements are reflected in Net Cash Flow from Operating Activities (Note 10), Capital Grant Reserve (Note 9), and General Reserve (Note 13).

2. a) Grants from the Departments

Financial Period 1st January, 2016 to 31st December, 2016

	Note	DOH (ROI) €	DOH(NI) €	TOTAL €	DOH (ROI) GBP	DOH(NI) GBP	TOTAL GBP
Revenue Grant		5,229,624	1,781,104	7,010,728	4,285,572	1,459,579	5,745,151
Capital Account	9	6,376	2,172	8,548	5,225	1,780	7,005
		5,236,000	1,783,276	7,019,276	4,290,797	1,461,359	5,752,156

Financial Period 1st January, 2015 to 31st December, 2015

	Note	DOH (ROI) €	DOH(NI) €	TOTAL €	DOH (ROI) GBP	DOH(NI) GBP	TOTAL GBP
Revenue Grant		5,439,528	2,669,453	8,108,981	3,948,281	1,937,623	5,885,904
Capital Account	9	34,472	16,918	51,390	25,021	12,280	37,301
		5,474,000	2,686,371	8,160,371	3,973,302	1,949,903	5,923,205

The Food Safety Promotion Board receives grants from the Department of Health (DOH (ROI)) and the Department of Health (DOH (NI)). The respective contributions are DOH (ROI) 75% (2015 67%), and DOH (NI) (formerly the Department of Health, Social Services and Public Safety) 25% (2015 33%).

The grants awarded are recorded at a business plan exchange rate for budgeting purposes and at the actual application date exchange rate for the financial statements. In 2016 the budget was €7,480,000 based on an exchange rate of €1 to £0.70. The average exchange rate over the period was €1 to £0.82. As a result the grant recognised was €7,019,276 - a foreign exchange rate loss on grant conversion of €460,724.

NOTES TO THE ACCOUNTS continued

2. b) Other Income

	Notes	2016 €	2015 €	2016 GBP	2015 GBP
Bank Interest		0	60	0	43
Profit – Disposal of Fixed Asset		0	1,300	0	944
Net deferred funding for pensions	17 (c)	980,000	733,000	803,090	532,048
		980,000	734,360	803,090	533,035

3. Staff Costs

a) The average number of staff (including agency staff) was:

Directorates	2016	2015
Senior Management	5	5
Corporate Operations	10	9
Food Science	6	6
Human Health & Nutrition	4	3
Marketing & Communications	7	8
Total	32	31

b) The costs incurred in respect of these staff were:

	2016 €	2015 €	2016 GBP	2015 GBP
Salary Costs	1,673,733	1,599,592	1,371,591	1,161,064
Employer PRSI	147,711	137,739	121,046	99,978
Agency Staff	0	1,899	0	1,378
Pension Costs:				
Current Pension Service Costs	1,072,580	824,670	878,958	598,587
	2,894,024	2,563,900	2,371,595	1,861,007

During the year, €78,927/£64,679 (2015 €97,798/£70,987) of pension related deductions, under the Financial Emergency Measures in the Public Interest Act, 2009 as amended, were deducted and paid over to the Department of Health.

C) The number of employees at the end of the year whose emoluments (including pension contributions) fell within the following bands (this represents the annual emoluments) are:

	2016	2015
€ 40,001 - 50,000	6	5
€ 50,001 - 60,000	3	3
€ 60,001 - 70,000	4	2
€ 70,001 - 80,000	3	6
€ 80,001 - 90,000	2	1
€ 90,001 - 100,000	1	1
€ 100,001 - 110,000	1	1

NOTES TO THE ACCOUNTS continued

d) The following information is provided in respect of the Senior Management Team:-

	Emoluments €	Emoluments GBP	Real Increase/ (Decrease) in Pension Earned €	Real Increase/ (Decrease) in Pension Earned GBP	Value of Accrued Pension at year-end €	Value of Accrued Pension at year-end GBP	Age (years)
Mr Ray Dolan (CEO)	104,317	89,314	0 – 2,500	0 – 2,049	50,000 – 55,000	42,809 – 47,090	61

Dr. Gary Kearney (Director, Food Science), Dr. Clíodhna Foley-Nolan (Director, Human Health and Nutrition), Ms Patricia Fitzgerald (Director, Corporate Operations) and Ms Fiona Gilligan (Director, Marketing and Communications) withheld consent to disclose the above information. All emoluments are in line with standard public sector emoluments for their grades.

e) The following fees were paid to the Advisory Board in 2016:-

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000	2016 Meetings Attended	2015 Meetings Attended
Paul Gibbons	-	-	-	-	6	6
Dolores O Riordan	-	-	-	-	4	N/A
Julie Andrews	5-10	5-10	5-10	5-10	6	5
Thomas Burns	5-10	5-10	5-10	5-10	7	6
Brendan Kehoe	5-10	5-10	5-10	5-10	7	7
Alan McGrath	5-10	5-10	5-10	5-10	7	6
Helen O Donnell	5-10	5-10	5-10	5-10	6	6
Hannah Su	5-10	5-10	5-10	5-10	4	5
Campbell Tweedie	5-10	5-10	5-10	5-10	5	4
Mary Upton	5-10	5-10	5-10	5-10	7	5
Mervyn Oswald	5-10	N/A	5-10	N/A	5	N/A
Margaret Jeffares	5-10	N/A	5-10	N/A	5	N/A

Mr Edmond Rooney, Ms Wendy McIntosh and Mr Stephen Moutray were appointed to the Board prior to the end of the financial year, however no payments were made to them during 2016. 7 meetings of the Advisory Board were held in 2016 (2015 :7). Mr. Paul Gibbons and Prof Dolores O' Riordan do not receive board fees due to the "One Person One Salary" principle. The total amount of fees paid to Advisory Board members in 2016 was €71,246/£58,385 (2015 €73,994/£53,709), NIC in 2016 was €157/£128, the total amount of fees due at 31st December was €1,046/£857. No Benefits in Kind were provided to Senior Management or Advisory Board Members. A total of €10,751/£8,810 (2015 €9,365/£6,798) was claimed by Advisory Board Members to cover travel and subsistence expenses. This amount is included in travel and subsistence disclosed in note 4.

4. Other Operating Costs

	2016	2015	2016	2015
	€	€	GBP	GBP
Rent & Electricity*	606,203	676,783	496,771	491,243
Printing, Reports & Literature	5,403	4,000	4,428	2,903
Travel & Subsistence	170,227	161,319	139,497	117,094
Computer Support	84,686	163,568	69,398	118,726
Telephone	47,286	52,886	38,750	38,387
Postage & Stationery	13,988	13,490	11,463	9,792
Meeting Costs **	5,430	6,745	4,450	4,896
Office Expenses **	51,225	62,046	41,978	45,036
Currency Variance	(49,032)	46,297	(40,181)	33,605
Recruitment Expenses	8,150	14,433	6,679	10,476
Advertising	3,998	3,211	3,276	2,331
Training	36,781	48,214	30,141	34,996
Insurance	21,109	21,922	17,298	15,912
Subscriptions	11,962	11,714	9,803	8,503
Auditors' Remuneration	16,081	16,054	13,178	11,653
Legal & Professional Fees	92,578	84,428	75,866	61,282
Cleaning & Catering	26,013	26,040	21,317	18,901
Maintenance & Repairs	103,718	88,104	84,995	63,950
Bank Charges	2,210	2,460	1,811	1,786
Fellowships	175,999	130,048	144,228	94,395
Community Food Initiative	190,895	180,626	156,435	131,107
Equality & Disability	0	3,177	0	2,306
	1,624,910	1,817,565	1,331,581	1,319,280

*In 2016 the Food Safety Promotion Board incurred expenditure of €10,952 on rent on unoccupied space at its headquarters building. The vacancy arose as a result of the expiry of a sub-lease in December 2013. The Board has entered a new sub-lease with effect from February 2016 in respect of this space.

**The hospitality element of costs in 2016 was €3,816/£3,127 (2015 €2,180/£1,583).

5. Research Programme Expenditure

	2016	2015	2016	2015
	€	€	GBP	GBP
Chemistry & Toxicology	0	125,705	0	91,243
Food Science	497,618	690,941	407,788	501,519
Human Health & Nutrition	236,730	590,633	193,995	428,711
Microbiology & Surveillance	0	60,348	0	43,804
	734,348	1,467,627	601,783	1,065,277

NOTES TO THE ACCOUNTS continued

6. Fixed Assets

	Office Equipment €	Property & Fitout Cost €	Fixtures & Fittings €	Computer Equipment & Software €	Total €
Cost or Valuation					
At 1st January 2016	390,189	1,811,949	256,926	607,253	3,066,317
Additions	0	0	0	8,548	8,548
Disposals	(3,567)	0	0	(13,360)	(16,927)
At 31st December 2016	386,622	1,811,949	256,926	602,441	3,057,938
Depreciation					
At 1st January 2016	383,509	1,025,931	211,721	578,271	2,199,432
Provision for the year	2,206	70,758	7,576	19,770	100,310
Disposals	(3,567)	0	0	(13,360)	(16,927)
At 31st December 2016	382,148	1,096,689	219,297	584,681	2,282,815
NBV at 31st December 2016	4,474	715,260	37,629	17,760	775,123
NBV at 31st December 2015	6,680	786,018	45,205	28,982	866,885
	Office Equipment GBP	Property & Fitout Cost GBP	Fixtures & Fittings GBP	Computer Equipment & Software GBP	Total GBP
Cost or Valuation					
At 1st January 2016	286,379	1,329,880	188,571	445,693	2,250,523
Exchange Adjustment	47,562	221,475	31,404	74,048	374,489
Additions	0	0	0	7,005	7,005
Disposals	(2,923)	0	0	(10,948)	(13,871)
At 31st December 2016	331,018	1,551,355	219,975	515,798	2,618,146
Depreciation					
At 1st January 2016	281,476	752,982	155,393	424,422	1,614,273
Exchange Adjustment	46,826	127,997	26,157	70,917	271,897
Provision for the year	1,808	57,985	6,208	16,201	82,202
Disposals	(2,923)	0	0	(10,948)	(13,871)
At 31st December 2016	327,187	938,964	187,758	500,592	1,954,501
NBV at 31st December 2016	3,831	612,391	32,217	15,206	663,645
NBV at 31st December 2015	4,903	576,898	33,178	21,271	636,250

7. Current Assets

	2016 €	2015 €	2016 GBP	2015 GBP
Debtors	30,032	25,887	25,712	19,000
Prepayments & Accrued Income	68,923	317,306	59,011	232,886
Cash at bank and in hand	633,443	618,061	542,341	453,626
	732,398	961,254	627,064	705,512

8. Creditors (amounts falling due within one year)

	2016 €	2015 €	2016 GBP	2015 GBP
Creditors & Accruals	602,463	754,613	515,816	553,848

9. Capital Grant Reserve

	2016 €	2015 €	2016 GBP	2015 GBP
Opening Balance	866,885	936,271	636,250	729,621
Capital Additions	8,548	51,390	7,005	37,301
Capital Disposals – Cost	(16,927)	(1,441)	(13,871)	(1,046)
Capital Disposals - Depreciation	16,927	1,441	13,871	1,046
Currency Translation Adjustment			102,592	(43,007)
Less amount released to I&E A/C *	(100,310)	(120,776)	(82,202)	(87,665)
	775,123	866,885	663,645	636,250

*Amount released to I&E

	2016 €	2015 €	2016 GBP	2015 GBP
Amortised in line with depreciation	(100,310)	(120,776)	(82,202)	(87,665)
	(100,310)	(120,776)	(82,202)	(87,665)

NOTES TO THE ACCOUNTS continued

10. Net Cash Inflow/(Outflow) from Operating Activities

	2016 €	2015 €	2016 GBP	2015 GBP
Surplus/(Deficit) for the period	(76,706)	(2,266)	(62,859)	(1,645)
Transfer from Capital Grant Reserve	(100,310)	(120,776)	(82,202)	(87,665)
Depreciation Charges	100,310	120,776	82,202	87,665
(Increase)/Decrease in Debtors	244,238	(212,161)	167,163	(149,825)
Increase/(Decrease) in Creditors	(152,150)	262,748	(38,032)	170,601
Currency Translation Adjustment			22,443	(9,275)
	15,382	48,321	88,715	9,856

The currency translation adjustment reflects the amount of the movement in the value of current assets and liabilities which is attributable to the change in exchange rates over the year.

11. Analysis of the balances of cash as shown in the Balance Sheet

	At 01.01.16 €	Cashflow €	At 31.12.16 GBP
Euro Account	279,543	42,019	321,562
Sterling Account	343,368	(24,168)	319,200
Deposit Account	38	14	52
Petty Cash	1,399	(535)	864
Credit Cards	(6,287)	(1,948)	(8,235)
Total	618,061	15,382	633,443

12. Promotion Activities

	2016 €	2015 €	2016 GBP	2015 GBP
Media Costs	1,895,690	2,248,753	1,553,480	1,632,257
Marketing Costs	336,097	166,857	275,425	121,113
Events	95,788	102,629	78,496	74,493
Publications	32,893	35,341	26,955	25,652
Project & Conference Sponsorship	274,520	282,847	224,964	205,305
Educational Development	86,445	54,261	70,840	39,385
Helpline Activities	20,270	31,076	16,611	22,557
	2,741,703	2,921,764	2,246,771	2,120,762

13. General Reserve

	2016 €	2015 €	2016 GBP	2015 GBP
Opening Balance	206,641	208,907	151,664	162,584
Surplus/(Deficit)	(76,706)	(2,266)	(62,859)	(1,645)
Currency Translation Adjustment			22,443	(9,275)
Closing Balance	129,935	206,641	111,248	151,664

14. Related Party Transactions

The Food Safety Promotion Board is a cross border implementation body sponsored by the Department of Health (ROI) and the Department of Health (NI) (formerly the Department of Health, Social Services and Public Safety) which are regarded as related parties. During the year, The Food Safety Promotion Board was principally funded by these departments and had various transactions with them. No Board member, key manager or other related party has undertaken any material transactions with the Food Safety Promotion Board during the year.

15. Future Capital Expenditure

The Food Safety Promotion Board had no capital commitments at 31 December 2016.

16. Leases / Commitments

(a) Operating Leases

The Board has annual lease commitments in respect of operating leases on properties where the lease terms expire as follows:

	31.12.16 €	31.12.15 €
Within 1 Year	-	-
Between 2 and 5 Years	190,000	-
More than 5 Years	293,333	560,000
	483,333	560,000

NOTES TO THE ACCOUNTS continued

The annual rent payable in respect of leased premises is broken down as follows:

Location	Expiry Date	31.12.16 €	31.12.15 €
Cork	2026	370,000	370,000
Cork Sub Lease	2026	-76,667	
Dublin	2021	190,000	190,000
Total Annual Costs		483,333	560,000

The Board has not occupied 21% of the floor space in its building in Cork since 2003 and that portion of the building had been sublet up to December 2013. The subletting arrangement expired in December 2013 and in February 2016, the Board entered into a new sub-letting arrangement for this space. As a result, the Board has incurred non-effective expenditure totalling €163,000 (STG£119,310) since December 2013.

(b) Commitments

The Board has commitments in respect of approved research contracts at 31 December 2016 in the amount of €1,183,902/£1,013,633 (2015 €1,535,245/£1,126,793).

17. Pensions

The pension scheme consists of a number of sections with different benefit structures. The main sections are:

The Core Final Salary section- this is a final salary pension arrangement with benefits modelled on the Classic section of the Principal Civil Service Pension Scheme in Northern Ireland. The scheme provides a pension (eightieths per year of service), a gratuity or lump sum (three-eightieths per year of service) and spouse's and children's pensions. Normal Retirement Age is a member's 60th birthday. Pensions in payment (and deferment) increase in line with general price inflation.

The Core Alpha section -this is a career averaged revalued earnings pension arrangement or 'CARE' scheme with benefits modelled on the alpha section of the Principal Civil Service Pension Scheme in Northern Ireland. The scheme provides a pension based on a percentage (2.32%) of pensionable pay for each year of active membership (the pension is increased at the start of each scheme year in line with general price inflation) and spouses's and children's pensions. Normal Retirement Age is a member's State Pension Age in the relevant jurisdiction which is currently 67,68 or between 67 and 68 in the UK and 68 in Ireland. Pensions in payment (and deferment) increase in line with general price inflation.

Benefits accumulated for service up to 31 March 2015 remain payable at retirement on a final salary basis. Therefore most core section members have benefits in both the Final Salary and alpha section and new entrants who join the Scheme after 1 April 2015 will in most cases, become members of the Core alpha section.

Reserved Rights Section -all Southern Core Members were given the option to change to a category of

membership based on the Superannuation Scheme for Established Civil Servants (which is the Irish Civil Servants Scheme). The options exercise was completed on 31 March 2015 and 14 of the employees opted to change category of membership.

The valuation used for FRS 17 disclosures at 31 December 2016 has been carried out by a qualified independent actuary. The results this year have been prepared by carrying out a full valuation of the scheme's liabilities incorporating market conditions and scheme data at 31 December 2016. The principal assumptions used to calculate scheme liabilities are:

a) Principal actuarial assumptions used for the calculations

	2016	2015
Discount rate (Republic of Ireland)	1.90%	2.65%
Discount rate (Northern Ireland)	2.70%	3.70%
Inflation rate (Republic of Ireland)	1.50%	2.00%
Inflation rate (Northern Ireland)	2.30%	1.90%
Rate of increase in salary (Republic of Ireland)	3.00%	3.00%
Rate of increase in salary (Northern Ireland)	2.30%	2.90%
Rate of increase in pensions (Republic of Ireland):		
In line with salary increases	3.00%	2.90%
In line with CPI	1.50%	2.00%
Rate of increase in pensions (Northern Ireland)	2.30%	1.90%
Year-end exchange rate (Sterling : Euros)	1.17	1.36
Mid-year exchange rate (Sterling : Euros)	1.22	1.38
Average expected future life at age 65 for		
Male currently aged 65	22.2yrs	21.9yrs
Female currently aged 65	24.2yrs	23.8yrs
Male currently aged 45	23.9yrs	23.1yrs
Female currently aged 45	26.1yrs	25.3yrs

NOTES TO THE ACCOUNTS continued

b) Movement in Net Pension Liability during the financial year

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000
(Deficit) in the pension liability at 1st January	(11,117)	(11,472)	(8,159)	(8,936)
Benefits paid during the year	93	92	76	67
Current service cost	(790)	(726)	(647)	(527)
Past service credit	0	148	0	107
Net transfers out of/(in to) the scheme	0	(5)	0	(4)
Other finance income/(charge)	(283)	(247)	(232)	(179)
Actuarial gain/(loss)	(1,462)	1,093	(1,198)	793
Exchange differences – GBP comparisons			(1,449)	520
(Deficit) in the pension liability at 31 Dec	(13,559)	(11,117)	(11,609)	(8,159)

Analysis of the movement in (deficit) in the Plan during the period is as follows

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000
Experience gain/(loss)	(71)	(1,107)	(58)	(804)
Gain/(loss) on change of financial assumptions	(1,391)	2,200	(1,140)	1,597
Actuarial gain/(loss)	(1,462)	1,093	(1,198)	793

The actuarial loss arises due to a decrease in the Northern and Southern discount rates and changes in mortality assumptions.

c) Income and Expenditure Account analysis for the financial year

Analysis of the net deferred funding for pension is as follows:

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000
Current service cost	790	726	647	527
Past service credit	0	(148)	0	(107)
Other finance cost	283	247	232	179
Benefits paid during the year	(93)	(92)	(76)	(67)
	980	733	803	532

Analysis of the current pension service costs is as follows:

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000
Current service cost	790	726	647	527
Past service credit	0	(148)	0	(107)
Other finance cost	283	247	232	179
	1,073	825	879	599

d) Deferred Pension Funding

In accordance with accounting practice for non-commercial State sponsored bodies in the Republic of Ireland, the Food Safety Promotion Board recognises an asset representing resources to be made available by the UK and Irish Exchequers for the unfunded deferred liability for pensions on the basis of a number of past events. These events include the statutory backing for the superannuation schemes, and the policy and practice in relation to funding public service pensions in both jurisdictions including the annual estimates process.

While there is no formal agreement and therefore no guarantee regarding these specific amounts with the funding bodies, the Food Safety Promotion Board has no evidence that this funding policy will not continue to meet this amount in accordance with current practice. This treatment is inconsistent with accounting practice for UK Non-Departmental Bodies, where, due to absence of a formal guarantee, a funding liability is not recognised until the commitment falls due.

NOTES TO THE ACCOUNTS continued

The deferred funding asset for pensions as at 31 December 2016 amounted to €13.559m/£11.609m (2015: €11.117m/£8.159m).

	2016 €'000	2015 €'000	2016 GBP'000	2015 GBP'000
Opening Balance at 1 January	11,117	11,472	8,159	8,936
Increase/(decrease) in Deferred Pension Funding	2,442	(355)	3,450	(777)
Balance at 31 December	13,559	11,117	11,609	8,159

e) History of Defined Benefit Liabilities

	2016 €'000	2015 €'000	2014 €'000	2013 €'000
(Deficit) as at 31 December	(13,559)	(11,117)	(11,472)	(8,260)
Experience adjustment on liabilities				
Including exchange rate effect gain/(loss)	(71)	(1,107)	102	700
Percentage of Scheme Liabilities	0.5%	10.0%	0.9%	8.5%

	2016 GBP'000	2015 GBP'000	2014 GBP'000	2013 GBP'000
(Deficit) as at 31 December	(11,609)	(8,159)	(8,936)	(6,886)
Experience adjustment on liabilities				
Including exchange rate effect gain/(loss)	(61)	(804)	82	594
Percentage of Scheme Liabilities	0.5%	10.0%	0.9%	8.5%

Date of Authorisation for issue

The Accountable Person (CEO) authorised the issue of these financial statements on 11th September 2017.

ACCOUNTS DIRECTION

Food Safety Promotion Board

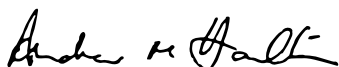
Accounts direction given by the Northern Department of Health, Social Services and Public Safety and the Southern Department of Health and Children, with the approval of the finance departments North and South, in accordance with the North/South Co-Operation (Implementation Bodies) (Northern Ireland) Order 1999 and the Southern British-Irish Agreement Act 1999.

The annual accounts shall give a true and fair view of the income and expenditure and cash flows for the financial year, and the state of affairs as at the year end: Subject to this requirement, the Body shall prepare accounts for the financial period 2 December 1999 to 31 December 2000 and subsequent financial years in accordance with:

- a. the North/South Implementation Bodies Annual Reports and Account Guidance;
- b. other guidance which Finance Departments may issue from time to time in respect of accounts which are required to give a true and fair view;
- c. any other specific disclosures required by sponsoring Departments;

except where agreed otherwise with Finance Departments, in which case the exception shall be described in the notes to the accounts.

Signed by the authority of the



**Department of Health,
Social Services and Public Safety**
18th June 2001



**Department of
Health and Children**
13th June 2001



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