

Annual Report 2007

Incorporating Financial Statements for 2007



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MISSION STATEMENT

To protect & improve
public health, by fostering
& maintaining confidence
in the food supply on the
island of Ireland, in
partnership with others.

CHIEF EXECUTIVE'S STATEMENT



The food environment is characterised by both its dynamism and its complexity. As a result, the challenges facing organisations like **safefood** are ever-changing. This requires a flexible, responsive organisation that has a clear understanding of its environment and a clear vision of what needs to be done. We must root our activities in sound evidence and continuously evaluate the outcomes of these activities. The complexity of the environment spanning food safety and healthy eating requires a partnership approach across disciplines and across agencies in the industrial, governmental, voluntary and professional sectors.

safefood's work is made possible thanks to the hard work and dedication of each of our four directorates; Corporate Operations; Human Health & Nutrition; Food Science and Marketing & Communications. The expert advisory structures available to us; the Advisory Board and the Scientific Advisory Committee; contribute in no small way to the development and delivery of our various programmes.

2007 saw the appointment of a new Advisory Board under the chairmanship of John Dardis. John has wide experience spanning the political, media and agricultural spheres that will no doubt benefit the organisation greatly. I look forward to working closely with John; our vice-chair Campbell Tweedie and the other Advisory Board members over the coming years. **safefood** was well-served for many years by the members of the outgoing Advisory Board, many of whom had served since the organisation's inception. In particular I wish to recognise the contribution of the outgoing chair Bertie Kerr; and vice-chair Professor Charlie Daly, who continues his involvement as chair of our Scientific Advisory Committee.

As a promotion body, communications is at the heart of our activities. We conducted a number of integrated campaigns covering food safety and healthy eating. Our "superfoods" campaign was set against a backdrop of "food fads" based on a range of exotic, and often expensive, fruits and vegetables.

Our campaign emphasised that ordinary everyday foods; wholemeal breads and cereals; lean meat; common fruit and vegetables are the real “superfoods”, especially when consumed as part of a balanced diet.

On the food safety side we introduced the first phase of a consumer empowerment campaign. Called “Speak Out”, the campaign aims to give consumers confidence in bringing unacceptable hygiene practices to the attention of food business operators. A pilot direct marketing programme was conducted in partnership with Tesco stores across the island of Ireland. This involved in-store activity on healthy eating at the point of purchase. The pilot was a great success and other retailers have expressed interest in future initiatives. Schools are a key setting in which to exert influence on children and, by extension, their parents in terms of lifestyle. **safefood** developed a strategy during 2007, specifically addressing this sector, to build upon the range of educational supports already in place and to develop new ones.

We recognise that some groups within the population are difficult to reach with broad awareness programmes. At the same time these groups tend to be more at risk through unhealthy diets and lack of access to good food hygiene practice. To address this key relationships have been developed with Sure Start Centres in Northern Ireland and with Family Resource Centres and the Lone Parents association in the South.

On the scientific front our Scientific Advisory Committee continued its valued contribution to our work. Two working groups were established; one to examine the implications of antimicrobial resistance in the food chain; another to advise on an integrated approach to surveillance.

safefood's commissioned-research programme resulted in the launch and dissemination of a major study on food poverty in Northern Ireland, while the results of a research project on noroviruses was presented to an international forum. In relation to public health, surveillance arrangements were put in place for enhanced surveillance of infectious intestinal disease. This multiannual project spans the United Kingdom and Ireland and will greatly enhance our understanding of the burden of disease attributable to food-borne infection.

The changes in the world economy creates additional challenges for public health in terms of food safety and diet. Individuals and families on tight budgets faced with rising food prices perceive that it is more difficult to access a healthy diet. Input costs for the food industry are a serious challenge also. Against this background, **safefood** will continue to play its part as an advocate for public health and seek to assist and empower individuals in accessing safe, healthy food.

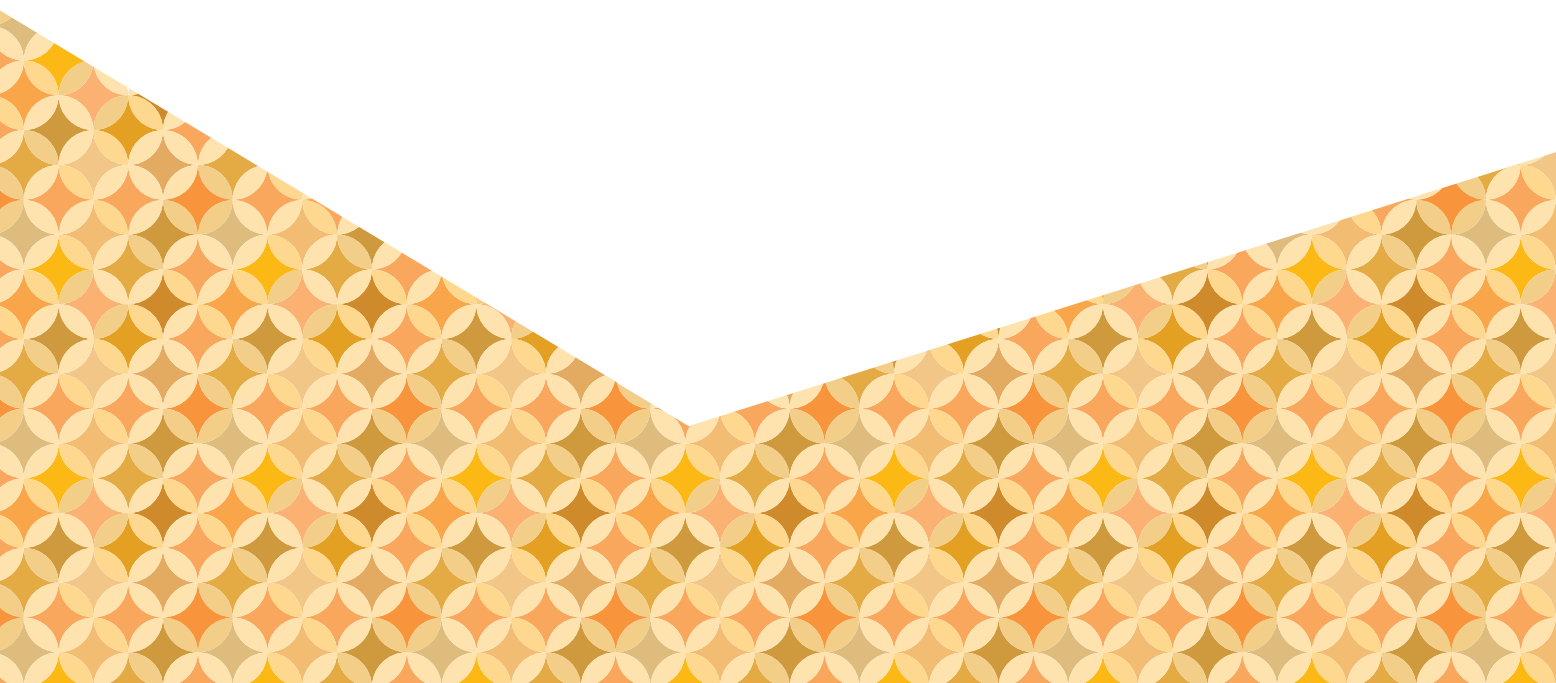


Martin Higgins
Chief Executive



2007 saw the
appointment of a
new board under
the chairmanship
of John Dardis

ORGANISATION OVERVIEW



safefood The Food Safety Promotion Board (An Bord um Chur Chun Cinn Sábháilteachta Bia) is one of the six Implementation Bodies established under the Belfast Agreement on 2 December 1999 and operates on an all-island basis. The name **safefood** is used as the Board's identity in the public domain.

The governing legislation for **safefood** is the British/Irish Agreement Act 1999 and the North-South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999 and it confers upon it a number of specific functions which are as follows:

- 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 laboratory testing

safefood also has a general remit to provide an independent assessment of the food chain.

Arising from these specific functions is **safefood**'s mission statement - 'to protect & improve public health, by fostering & maintaining confidence in the food supply on the island of Ireland, in partnership with others.'

The organisation has adopted a structure based on four interacting directorates. These are Food Science; Human Health and Nutrition; Marketing & Communications and Corporate Operations.

The Food Science Directorate provides independent evidence in the areas of food microbiology, food chemistry and toxicology and demonstrates how these impact on food safety and the public at large. The Human Health and Nutrition Directorate complements this activity with evidence related to the human health data, its interpretation and how it impacts upon the health of those on the island and has lead responsibility on nutritional matters. Each directorate is also responsible for leading individual interdisciplinary projects for the organisation.

The work of these directorates provides the evidence and technical content used by the Marketing & Communications Directorate to promote **safefood**'s key message categories of food safety, food hygiene and nutrition to consumers and other stakeholders. The Corporate Operations Directorate provides the overall planning structure and ensures that resources are in place to deliver the objectives of the organisation.

SUPPORT THROUGH SCIENCE

The work of both the Food Science and Human Health and Nutrition Directorates harnesses the sound science which is the foundation of **safefood**'s key messages about food safety, food hygiene and nutrition. Each directorate works closely at professional and technical levels with the advisory structures and undertakes scientific assessments, decides which research to fund, contributes to the surveillance of foodborne diseases, promotes scientific co-operation and linkages between laboratories and has a role in developing specialised laboratory services.

KNOWLEDGE THROUGH RESEARCH

By means of its research programme, **safefood** promotes high quality, multi-disciplinary science of acknowledged international status. This research informs much of the organisation's work and supplies the scientific evidence underpinning **safefood**'s communication campaigns.

Priority is given to research which seeks to fill gaps in scientific knowledge and which addresses emerging issues. A research database links with other bodies working in the area. **safefood** also publishes and communicates research findings and recommends action arising from these findings. The development of a competitive funding programme with vigorous evaluation methods ensures that research funding is effectively targeted.

COMMUNICATION OF FOOD ALERTS

Food alerts demand rapid action usually by a variety of stakeholders, including government departments, enforcement agencies, local health authorities, industry, and the public itself. **safefood** works closely with enforcement agencies on the island to ensure protocols are in place, particularly in relation to cross-border planning, and to promote appropriate training.

SURVEILLANCE OF FOODBORNE DISEASE

The **safefood** brief encompasses participation in the surveillance of foodborne disease. Existing agencies in Northern Ireland (NI) and the Republic of Ireland (ROI) are already involved in surveillance of a wide range of communicable diseases, so **safefood** promotes greater harmonisation. **safefood** is well placed to promote cross border and inter-agency co-operation and a key objective is to promote the linkage of the surveillance systems for human health, animal health and food testing.

LINKING LABORATORIES AND ENCOURAGING SCIENTIFIC CO-OPERATION

The promotion of scientific co-operation and linkages between laboratories on the island of Ireland is a **safefood** function. Its purpose is to enhance the acquisition and sharing of knowledge between public health professionals, industry and the scientific community. The development by **safefood** of the Laboratory Information Management System (LIMS) has allowed Public Health and Public Analysts laboratories to transmit electronically their food testing data with a centralised information repository. This ground-breaking project speeds the reporting of potential food alerts, fosters greater network links and ultimately facilitates the completion of laboratory and Environmental Health Service interfaces on the island. **safefood** also acts as a forum for sharing knowledge and experience on testing and survey methods.

SPECIALISED LABORATORY SERVICES

Detailed testing for rare, infectious or complex food hazards requires specialised laboratory services. **safefood** continues to work with key stakeholders and food safety professionals throughout the island to enhance capability in this area.

RISK ASSESSMENT AND HORIZON SCANNING

Independent, scientific advice on the safety and hygiene of food and emerging issues in this field is also provided by **safefood**. To help the organisation with this task, a Scientific Advisory Committee (SAC) of 18 experts was formally established in January 2002. The SAC members represent key disciplines involved in food safety and nutrition.

COMMUNICATING AND INFORMING

The Marketing and Communications Directorate is responsible for **safefood**'s communications strategy. Targeted public awareness and educational campaigns promote messages about food hygiene, food safety and nutrition. These messages are delivered through traditional and new media outlets; communication with industry and stakeholders; the education system; events; sponsorship; direct marketing; public relations and advertising.

In addition to assisting consumers help make informed choices about the food they eat, **safefood** believe that co-operation beyond compliance is essential in promoting food safety. Food is now a global business and the primary producer can be far from the end user. **safefood** is committed to improving public health through changes in consumer behaviour. However it recognises that this can only be achieved by raising awareness through creative communications. The messages must be based upon solid scientific data and must be informed by changing lifestyles and the needs of the population.

MANAGING AND SUPPORTING


The Corporate Operations Directorate is responsible for ensuring the demands of a modern, multi-faceted public sector organisation are met on time and within budget.

This involves managing and accounting for the organisation's finances; supporting **safefood**'s Advisory Board; ensuring that legal requirements and responsibilities are complied with; sourcing and providing facilities to support the delivery of the organisation's work; developing and implementing human resource policies and procedures. It is also responsible for administering the organisation's research function; laboratory liaison and ensuring compliance with best practice standards of corporate governance. Because **safefood** operates on an all-island basis with dual-reporting and accountability, the Corporate Operations Directorate must manage financial resources granted by Government funding authorities in both jurisdictions. The Directorate has developed policies and procedures in the following key areas:

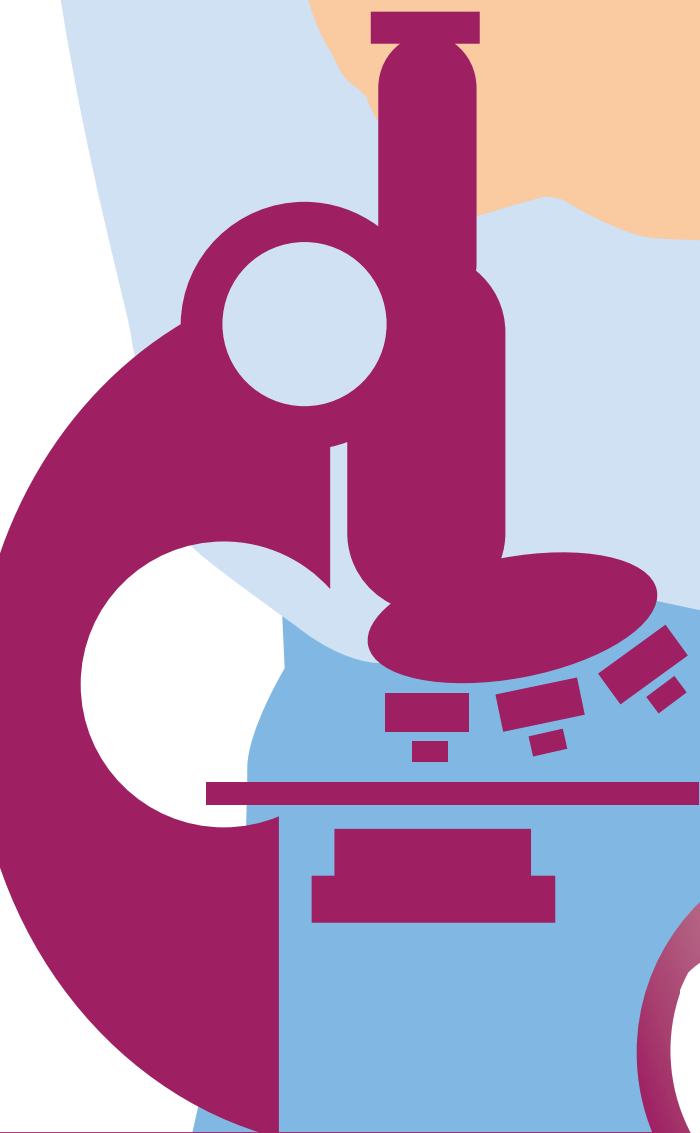
- Procurement of goods and services
- Payroll and budgetary management and control
- Cost accounting and reporting
- Banking and treasury management
- Asset recording and valuation

The Directorate has managed the development of an information systems network that is sufficiently flexible and robust to meet the needs of the organisation, including internal management control and integration with external systems. The development of specialised software and the management of network information has also allowed **safefood** to meet its responsibilities in promoting harmonisation in the development of IT systems for surveillance, establishing and maintaining a database for research programmes and the electronic linkage of laboratories.

Delivering **safefood**'s human resources requires policies and procedures that ensure legislative obligations in both jurisdictions are complied with, that staff are consulted, trained, and that equality and consistency are promoted throughout the organisation.



A **safe food** survey showed that eggs produced on the island of Ireland were virtually clear from salmonella.



SCIENTIFIC ACTIVITIES OVERVIEW



safefood harnesses the sound science which is the foundation of the food safety, food hygiene and nutrition messages.

RESEARCH ACTIVITIES

Research projects commencing in 2007 included:

In the field of microbiology

- Determination of the appropriate cooking regimes for recommendations for the safe roasting/cooking of stuffed turkey
- Assessment of the critical control points during domestic food preparation on the island of Ireland
- To determine the food hygiene indicators that can be used by customers to objectively judge hygiene standards in retail and food service outlets

In the field of chemical safety

- Development of a prototype assay for *Azaspiracid* detection in shellfish
- An evaluation of the impact of the **safefood** on-farm *Coccidiostat* usage guidelines

In the field of human health & nutrition

- A cross-sectional study of an Irish population estimating dietary salt intake, and its association with other lifestyle related risk factors
- “Study of Infectious Intestinal Disease in the Community – Determining Disease Burden and Calibrating National Surveillance Systems on the Island of Ireland”

RESEARCH NETWORKS

The Research Networks continued to develop their role throughout 2007. Five research networks involving a total of 350 participants have been sponsored by **safefood** to the value of €10,000 each per annum. They cover the fields of VTEC (*Verocytotoxin-producing Escherichia Coli*), Bio-Toxins, Residues, *Cryptosporidium* and Foodborne Viruses. The networks meet separately on an annual basis, have a web site and produce a newsletter. It is hoped to expand and make the networks more accessible to relevant groups and to the public. Next year is the last year of their five-year contracts and on completion an evaluation will be carried out.

RESEARCH PUBLICATIONS

A Review of the Fruit and Vegetable Supply Chain

In February **safefood** issued the findings of its review of the fruit and vegetable food chain across the island of Ireland. The review found that despite consumers being well informed of the health benefits of a diet rich in fruit and vegetables, consumption of fruit and vegetables remained low.

Only 21% of adult men and 19% of women on the island of Ireland were meeting the current World Health Organisation target, with young children eating even less. To maximise the benefits of eating fruit and vegetables, **safefood** is encouraging people to eat a mixture of fruit and vegetables whatever form they come in, whether fresh, frozen, tinned or dried. In addition, the report also showed that based on the balance of current scientific evidence, organic fruit and vegetables are not safer or more nutritious than conventionally produced varieties.

The report also highlighted lack of clarity among consumers in relation to what constitutes a portion. The importance of introducing fruit and vegetables into children's diets is widely recognised and repeated exposure to a variety of tastes, textures and flavours in childhood leads to greater consumption and enjoyment of foods later in life, including fruits and vegetables.

FOOD ALLERGY TRAINING NEEDS

safefood has acknowledged that more awareness and better understanding of food allergy is needed and became aware that there was a knowledge gap at catering level. New research published by **safefood** revealed the need for food businesses to train their staff on food allergies. The research showed that staff in food businesses including sandwich bars, cafes, supermarkets and forecourt shops were unable to give allergy sufferers accurate advice about the food they were ordering. Samples were collected by Environmental Health Officers across the island of Ireland and the testing of all samples was carried out by the Public Analyst's laboratory, Dublin.

When asked by the Environmental Health Officers who carried out the research, serving staff failed to give accurate advice. Across the island of Ireland, 55% of samples which tested positive for peanut protein came with the wrong advice.

In Northern Ireland, 17% of the samples sold to Environmental Health Officers who claimed to have a peanut allergy actually tested positive for peanut protein. Across the island of Ireland, 1 in 10 serving staff showed no understanding or awareness of peanut allergy. The findings were released at a conference on food allergies.

SALMONELLA IN EGGS

In April a survey commissioned by **safefood** demonstrated that eggs produced on the island of Ireland are almost totally clear of *Salmonella*. Just two egg samples from over 5,000 samples surveyed contained *Salmonella* in the shell. No egg contents were contaminated.

OTHER RESEARCH RELATED MATTERS

All-Island Computerised Food Safety Information Repository

The development of the All-Island Computerised food safety information repository continued to advance. The repository will provide a reporting web based solution on Microbiological and chemical data from samples taken and analysed in public health laboratories in both jurisdictions. **safefood** have worked closely with The Food Safety Authority of Ireland and Health Promotion Scotland to provide this wealth of information.

The systems will be controlled and accessed through web based technologies to provide food safety professionals with reporting tools and geographical information systems to view this data in a spatially representative way with mapping software and a user friendly analytical software to crunch the data for numerous uses.

The **safefood** project team have spent time deploying this project and with the assistance of HPS (Health Protection Scotland) and the Food Safety Authority of Ireland – the project has shown the benefits in showcasing the data in a user friendly and accessible manner. The **safefood** project team will present the repository to interested parties in the last quarter of 2008. The interested parties will include the environmental health service, HSPC staff, local authority veterinarians, health professionals and specialists.

Responses to tenders for specific ICT requirements, including software for data analysis and mapping software have concluded with respective software houses with the **safefood** ICT team deploying the systems to be finalised. User acceptance testing is to begin in the final quarter of 2008.

Sliced Cold Meats Survey

A survey was undertaken of retail sliced meats in the retail sector with particular reference to the presence of *Listeria monocytogenes* and *Clostridium botulinum* toxin, including reduced salt and reduced fat products. This survey was to establish data to complement an FSA project in the UK, thus providing an all-island dataset. A further dimension of this work was the detection of *Clostridium botulinum* toxin, which is an emerging issue.

Research Methodologies for Food Poverty Issues

A **safefood** workshop for key professionals on methodologies in food poverty issues took place in April. It centred on the work of two **safefood** funded nutrition research projects - the Standard of Healthy Living on Island of Ireland and the Programme Logic Approach to Evaluating Community Intervention Projects. It explored the merits and limitations of the methodologies used in these two novel projects.

Intestinal Infectious Disease (IID) Study

Field work for this major study began in autumn 2007. This ground-breaking project will allow for a greatly enhanced estimate of the burden of infectious disease that is food-borne.

Contact Surfaces in Retail Environments

A 'snap shot' study assessment of the microbiology of contact surfaces in the retail environment was conducted. This project was to provide data that will inform further hand washing campaigns.

Review of Nutrition Information on **safefood**'s Website

A research project has been established to review and develop a plan for the provision of nutrition information by **safefood** via the internet. This project will involve a needs assessment of nutritional information available to the general public and the development of a plan for the nutrition component of **safefood**'s website.

The Scientific Advisory Committee (SAC)

The Scientific Committee met on three occasions in 2008. Two working groups were set up.

The first was a North/South Cooperation Group established as a joint SAC/Advisory Board Working Group with the following terms of reference.

- To explore opportunities to advance North/South scientific co-operation in areas of activities pertinent to the **safefood** remit
- To examine the resource opportunities
- To recommend platforms and structures for North/South co-operation
- To make recommendations to the Chief Executive

The second group examined antimicrobial resistance. Its function was to scope out how **safefood** could address the issues of antimicrobial resistance and its significance in relation to food safety.

Conference on Trends in Laboratory Accreditation

Over 120 food safety laboratory professionals from across the island of Ireland, came together at a **safefood** conference in Dublin to discuss Current and Emerging Trends in Laboratory Accreditation. The Lablink event was organised in association with INAB and was attended by representatives from health and agriculture laboratories, both public and private.

Delegates were given advice from the experts on gaining (and maintaining) accreditation for molecular methods such as PCR and ELISA, and on what to consider when applying for a flexible scope of accreditation from INAB. The validation of methods was the topic discussed by the microbiology delegates and chemists heard expert views on proficiency testing and measurement of uncertainty.

First International Symposium on Gluten-Free Cereal

safefood sponsored the First International Symposium on Gluten-Free Cereal Products & Beverages, which took place in UCC mid September. This International Symposium brought together researchers working in this field to review the state-of-the-art in this topic and to stimulate discussion and collaboration. As this was the first Symposium to be held on this topic, the event provided a platform for reflection on the current understanding of the field, summarised the current

knowledge and identified future research needs and acted as a catalyst for future developments.

Advanced Animal, Agriculture and Food Safety Risk Analysis training

The **safefood** Advanced Animal, Agriculture and Food Safety Risk Analysis training course took place in September in the Agri-Food and Biosciences Institute in Belfast. A total of 22 delegates completed the training course. Capacity in risk analysis in various centres across the island has been further enhanced through the course.

INVOLVEMENT IN EXTERNAL EVENTS AND ORGANISATIONS EU IMPACT Project

In October **safefood** presented to the Third Regional Forum of the EU IMPACT Project (Academic Network for Communicating Integration Impacts in Croatia) on the subject of impacts of EU Integration in the field of consumer protection. The presentation was given on behalf of the Irish Institute for European Affairs (IIEA) and was titled 'Impacts of Membership in the European Union in the Area of Food Safety: Irish Experiences'.

Food Standards Agency Meetings

In March **safefood** was represented at the meeting of the FSA Advisory Committee on the Microbiological Safety of Food at the FSA, London. Also in March, **safefood** was invited to participate in the Food Standards Agency's Risk Assessment Programme Review.

International Horizon Scanning Workshop

safefood participated in an international workshop on horizon scanning to identify emerging food safety risks, organised in cooperation with the European Food Safety Authority (EFSA) in London. A key aim of the workshop was to help identify topics for future research.

Institute of Food Science and Technology Event

safefood sponsored and chaired the "New Threats" session at the Institute of Food Science and Technology (UK) national conference that was organised by the Northern Ireland branch and held in Belfast in March. The overall theme of the conference was "New Foods, New Threats & New Strategies" and over 120 delegates from GB and the island of Ireland attended. The **safefood** stand attracted good interest from the delegates.

SAFEFOODERA

safefood joined a European food safety network called **safefood**ERA aimed at forming a European platform for protecting consumers against health risks from the consumption of food. **safefood** was represented at a special meeting for new members of the network in Zagreb, Croatia in the Spring. The aims of the network include the following:

- stimulating European countries to develop food safety research programmes with transnational activities
- balancing the need for research and funding at national, regional and European level
- stimulating open communications between authorities (EFSA, regional/national), industries, consumers and scientists based on scientific knowledge.



COMMUNICATIONS AND EDUCATION

88% of parents
intend to encourage
their children to eat
more fruit and
vegetables

safefood's messages are delivered through traditional and new media outlets; communication with industry and stakeholders; the education system; events; sponsorship; direct marketing; public relations and advertising.

SUPERFOODS

This year saw the second phase of the Superfoods campaign, running between May and September. This campaign was designed to raise awareness of the benefits of eating the everyday foods that form part of a healthy balanced diet. 'Superfoods' was the concept to roll out this message, presenting ordinary foods such as bananas, peas, red meat and wholemeal bread as 'superfoods'. Radio advertising was targeted at parents and television advertising at children. The campaign was backed up with its own microsite, created to intrigue children and provide fun while learning. The microsite also gave practical tips to parents with key advice being to feed the family more fruit and vegetables, choose wholegrain foods and leaner cuts of meat. Tesco participated with eighty in-store direct marketing exercises linked to the campaign.

Subsequent research conducted by **safefood** has revealed that eight in ten (88%) parents intend to encourage their children to eat more fruit and vegetables as a result of the **safefood** 'Superfoods' TV advertising campaign while seven in ten (76%) parents stated they would try to eat more fruit and vegetables themselves.

SPEAK OUT

Consumer awareness continues to be an important element in food safety. Speak Out was the name of the first phase of a **safefood** consumer empowerment campaign. It was designed to educate consumers about their rights with regard to food hygiene standards outside the home, and empower them to speak out if dissatisfied. Consumers are encouraged to let the business operator know when the cleanliness and hygiene of their catering establishment was not up to scratch. The consumer agencies on the island, which are the National Consumer Agency in the Republic of Ireland and the Consumer Council in Northern Ireland, both actively endorsed the campaign. This was the first phase of a promotion which is envisaged to have a follow-up in 2008.

STUFF TURKEYS SAFELY!

It might have been thought all the information consumers needed to know about turkeys and Christmas would be known by now – but not quite. Current practice had been to advise against stuffing the body cavity of the bird because of the danger of parts of the food not reaching a safe cooking temperature. However **safefood** microbiological research revealed that with stipulated extra cooking it was indeed safe to stuff the body cavity. **safefood** therefore issued new guidelines stipulating the specific times cooking time per kilogram to allow all parts of the bird to reach a safe cooking temperature.

SUPERFOODS HQ, THE MICROSITE

In November the **safefood** site won the Best Interactive Marketing Campaign award at the Annual Eircom Golden Spider Awards. These awards highlight individuals and organisations for their outstanding achievements online and celebrate the successes of the Irish Internet and digital media. The award was in recognition of the Superfoods HQ campaign developed by Agency.com on behalf of **safefood**.

EDUCATION

The **safefood** Kid's Food Challenge

Many of those in charge of children are trying to ensure the young eat healthily and are limiting the number of sweets and unhealthy snacks they eat. This education initiative recognised that some of these treat foods are acceptable as part of a healthy balanced diet, but eating too many is not a good idea. At the moment children are eating on average about twice as many treat foods as they should, so the **safefood** Kid's Food Challenge encouraged a reduction through education. It also provided advice and shopping hints when out with children.

safefood For Life NI

safefood for life is a certified programme in food safety. The programme allows for post-primary students to develop life skills relating to food safety and provides them with the opportunity to sit the Level 2 Award in Food Safety in Catering from the Chartered Institute of Environmental Health. The programme is available to post-primary schools in Northern Ireland via the C2K online learning environment. C2K is responsible for the provision of an information and communications technology (ICT) managed service to schools in Northern Ireland.

During 2007 additional work on the layout of the **safefood** for life programme within C2K was carried out to ensure that the resource is accessible to teachers. Additional administration information such as the online exam user guide and registration forms were made available and a promotional flier for schools mailed out. Teacher demonstrations of the **safefood** For Life programme on C2K were given at various school venues in Northern Ireland.

safefood For Life ROI

The ROI version of the **safefood** for life programme allows post-primary students to gain food safety certification which is accredited by the Environmental Health Officers Association (EHOA).

During 2007 the programme was altered in consultation with the EHOA to bring it in line with new food safety legislation and a number of alterations were made to the HACCP (Hazard Analysis and Critical Control Points) session of the programme. The new programme was launched in CD-ROM format with an online exam during 2007. A promotional flier for the programme was highlighted by the Environmental Health Officers Association at the 2007 National Catering Exhibition Conference (CATEX).

EVENTS

Conferences and Seminars

Recognition of the contribution being made by **safefood** in the area of food safety and nutrition continues to grow. This is reflected not only in the well-attended conferences and events which **safefood** sponsors or part sponsors, but in the increasing participation by safefood at a wide range of events, seminars and training courses, conferences and meetings with other organisations during the year. Events included:

Diet and Health; an International Challenge

In May a conference, jointly sponsored by **safefood**, the Food Safety Authority of Ireland (FSAI), the Food Standards Agency Northern Ireland (FSANI) attracted experts in public health nutrition from the island of Ireland and the United Kingdom who gathered in Dublin to learn of the latest developments on key nutrition topics, including obesity, nutritional deficiency, salt intake, fortification and food poverty. The event highlighted the need for a sustained, international approach to achieve dietary change and demonstrated through case studies the relevance of all-island partnerships in changing dietary habits.

BT Young Scientist Exhibition:

Once more **safefood** sponsored a special award for the best food safety and/or nutrition project across all age categories at the BT Young Scientist & Technology Exhibition at the RDS in Dublin at the beginning of the year. The winning entry was from St Joseph's College, Dublin whose young team investigated the microbial effects of Manuka honey compared to Irish honey.

Institute of Food Science & Technology Spring Conference:

This conference of which **safefood** was the principal sponsor began with a reception and dinner at Belfast City Hall in March and conference at the Odyssey Centre. The focus was "New Foods, New Threats and New Strategies" and coincided with the 40th Anniversary of the Northern Ireland Branch of the Institute of Food Technologists.

Research Results Workshops:

Workshops in Effective Communication Teamwork and Time Management were organised at the Stormont Hotel, Belfast in mid April. Also in April two **safefood** funded research projects entitled "The Standard of Healthy Eating on the island of Ireland" and "The Programme Logic Approach Toolkit" were presented at a one-day research workshop into food poverty issues in Dublin.

The Launch of safefood Kid's Food Challenge

This **safefood** resource was launched with photocalls in both Dublin and Belfast involving children and some lifesize characters from the resource. There was extensive media interest throughout the island. The National Children's Nutrition Survey revealed that 70% of parents who felt that nutrition was important to health found difficulty in providing a healthy diet for their child. The aim of the **safefood** Kid's Food Challenge presented parents with a better reward system in their children's diet other than unhealthy treat foods.

National Food Safety Week in Northern Ireland

National Food Safety Week saw **safefood**, in conjunction with the Food Standards Agency Northern Ireland, the Environment and Heritage Service and the Environmental Health Service produce "PicNIC", a leaflet containing food safety tips for eating outdoors. This handy leaflet included a guide to picnic destinations in Northern Ireland. The leaflet was distributed through the local district councils, tourist information offices and environment and heritage sites. The campaign aimed at raising awareness of good food hygiene practice and at encouraging local authorities, schools and communities to focus on the best ways to avoid food poisoning.

Strictly Yum Dancing

Taking to the stage for the first time at Northern Ireland's premier food and agricultural event, the Balmoral Show in Belfast, was "Strictly Yum Dancing," a novel initiative delivering healthy eating and food hygiene messages. It was designed to attract a show-going public and the innovative attracted wide media interest.

Make Food Safety a Walk in the Park PR campaign

At the onset of summer, celebrity Chef Simon Rimmer teamed up with **safefood** to remind consumers to pay attention to food safety when cooking meat that has been minced, skewered or rolled - such as burgers, sausages and kebabs. **safefood** also reminded people of the broader healthy living message that summer is a great time to focus on getting fit and eating healthily.

FOOD ALLERGY - THE FACTS ON A PLATE; A CONFERENCE IN TEMPLEPATRICK, NORTHERN IRELAND

This all-island conference in the spring aimed to raise awareness of life-threatening food allergies among all in the catering industry who have an interest in their management. The conference provided current information on the issue and an update on proposals to improve the situation. It also provided a special networking opportunity on a cross border basis all for those interested in food allergies.

At the time of the conference there happened to be raised public interest in the potentially fatal effects of a food allergy, the news campaign supporting the conference attracted the co-operation of a number of key stakeholders including Environmental Health Officers, representatives of three allergy support organisations, the catering industry and parents of children living with allergies. Our news release urged the catering industry to treat food allergies more seriously. New research from **safefood** had revealed at the conference the need for food businesses to train their staff on food allergies. The research demonstrated that staff in food businesses including sandwich bars, cafes, supermarkets and forecourt shops were unable to give allergy sufferers accurate advice about the food they were ordering.



CORPORATE OPERATIONS REVIEW

*A three-year strategic
corporate plan was
produced for the
period 2008–2010*

Corporate Operations supported all of **safefood**'s strategies and programmes in 2007 throughout all business areas of the organisation. This was achieved by the provision of both financial and practical resources, backed by effective financial procedures and robust corporate governance arrangements. The fostering of a value-for-money approach during the year underscored the achievement of efficiencies and targeted outcomes throughout **safefood**.

Human Resources and Equality

All HR, equality and health & safety policies were reviewed to ensure compliance with current regulations and best practice.

Laboratory Information Management System (LIMS)

The Republic of Ireland LIMS Project was completed in January 2007 when all laboratories connected to the system. This complements the associated Northern Ireland LIMS project completed the month before and will allow for rapid access to laboratory results and assist with comparison of trends in food safety surveillance across the island and further afield.

This project involved the installation of a new Laboratory Information Management System (LIMS) in eight HSE food microbiology and chemistry laboratories. After extensive LIMS training, the completion of a National Design Phase and piloting, all labs locally configured the new harmonised Laboratory Information Management System. This project significantly changed many existing operational procedures and afforded the opportunity to create a 'paperless' working environment.

A new standing committee of all Health Sector Labware LIMS Administrators on the island has been set up by **safefood**. The role of the group is to pool knowledge and act as a support network.

To put this work into its all-island context and indeed an east-west context, the Northern Ireland part of the Project was completed in December 2006. It created an electronic interface between Environmental Health Service Departments in all 26 District Councils in Northern Ireland and the Belfast City Hospital Public Health Laboratory. This in turn connected to a new UK Food Surveillance system meaning that Environmental Health Officers in Northern Ireland were then able to transmit food sample information electronically to the laboratory and receive results electronically in return with the rest of the UK.

LABORATORY ACTIVITIES

Operations

The laboratories were provided with a comprehensive stakeholder development Programme to enhance linkages across laboratory sectors, thereby developing laboratory capability. This included, among other initiatives, training programmes, six accreditation workshops, and information leaflets.

A public relations programme was developed including the release of four Lablink Newsletters.

Work commenced on a computerised food data repository to develop the surveillance capability on the island of Ireland.

All Island Enteric Reference Service

safefood submitted a paper with an accompanying proposal to the November 2007 plenary meeting of the North South Ministerial Council (NSMC). This paper set out the background to **safefood** activities in this area and outlined a number of possible options for the provision of Enteric Reference Services that will meet the needs of service users in both jurisdictions and further enhance public health protection on the island.

The NSMC endorsed the proposed way forward outlined in the paper that **safefood** secure the services of a facilitator from outside the island of Ireland, with management expertise in the relevant field, to provide a facilitation process which will be both participative and independent. The facilitator will be assisted by an independent technical expert with an international reputation in enteric reference laboratory services to advise on the development of the service.

Dr. Jon Bell, former Chief Executive of the UK Food Standards Agency, has been recruited as our facilitator and will be assisted by Prof. Henrik Wegener, an independent technical expert with an international reputation in enteric reference laboratory services. Prof. Wegener's role will be to advise on the scientific and public health merits of the options under consideration and on the development of the service.

FINANCE

Audit and Governance

The Comptrollers and Auditor's General (C&AG) from both the Republic of Ireland and Northern Ireland approved the Financial Statements.

Financial targets were met resulting in the use of all financial resources provided, meaning no under or overspend to budget.

The Internal Auditor undertook a thorough examination of the recruitment and induction procedures during the year to ensure that our practices fully meet the requirements of the public service

The Advisory Board Audit Committee met twice and met with the staff of the C&AG during the year.

Accountability

The **safefood** Executive Board (senior management team) was provided with regular budgetary and financial information, in order that the year-end results achieved the targeted Business Plan outputs identified.

safefood's sponsor Departments (the Department of Health and Children in the Republic, and the Department of Health Social Services and Public Safety in Northern Ireland) were provided with regular reporting on financial and operational progress. Procurement practices were reviewed in line with best practice to comply with all European and national legislation.

Business Planning

A three-year Strategic and Corporate Plan was produced for the period 2008–2010. This involved extensive consultation with staff, and concerned stakeholders in Northern Ireland and the Republic of Ireland. The main theme relates to the need to exploit our key strategic strength as the only body dealing with food safety promotion and related issues on all-island platform - and the plan focuses very clearly on obtaining a joined-up approach on promotion, surveillance, and scientific cooperation. **safefood** produced an integrated Business Plan for 2008 incorporating and linked to the corporate strategies that will drive targeted outputs and outcomes in 2008–2010.

Both the Business Plan and the Corporate Plan were approved by the NSMC in Sectoral Format in November, 2007 subject to finance approval.

Staff Pensions

The North/South Pension Scheme, established specifically for employees of the Implementation Bodies, was established in April 2005 and was in full operation throughout 2007. **safefood** contributed to the management and future development of the Scheme through representation on the rules sub-committee, and as a full member of the Chief Executive Officer's Pension committee. All pension contributions deducted from employees were transferred to the respective Departments of Finance (North and South).

PROCUREMENT

After tender processes, contracts were placed for the procurement of the following services:-

- advertising
- public relations with agencies in both jurisdictions
- market research
- print and design
- web services
- media monitoring
- IT services in relation to data repository

North-South Ministerial Council (NSMC)

A full meeting of the NSMC in the Food Safety and Health sector took place in Dublin Castle in November. Papers were presented on the 2008 Business Plan, Corporate Plan 2008–2010 and the Enteric Reference Service.

St Andrews Agreement Review

The CEO met with the St Andrews Review Group in November. The discussion focused on the **safefood**'s achievements, relationships with the key stakeholders, and the main objective focus of the organisation through to 2010.

Links with other Food Safety Bodies

safefood is now represented at EFSA (European Food Safety Authority). Regular meetings were held with both the Food Standards Agency Northern Ireland and the Food Safety Authority of Ireland.



FINANCIAL STATEMENTS

FOR THE YEAR ENDED 31 DECEMBER 2007

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FOREWORD TO THE ACCOUNTS

FOR THE YEAR ENDED 31 DECEMBER 2007

1. FORMAT

These Accounts are prepared in a form directed by the Department of Health and Children and the Department of Health, Social Services and Public Safety, with the approval of the Department of Finance and the Department of Finance and Personnel, and in accordance with the financial arrangements of Part 7 of Annex 2 to the British-Irish Agreement.

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 up to 12th December 2007 were:

Mr. Bertie Kerr (Chairperson)
 Prof. Charlie Daly (Vice-Chairperson)
 Mr. Don Anderson
 Mr. Leslie Craig
 Prof. Patrick Fottrell
 Mr. Odran Flynn
 Mr. Patrick McColgan
 Ms. Catherine Murphy
 Mr. Damien O'Dwyer
 Ms. Anne Speed
 Prof. Sean Strain

A new board was appointed by the North/South Ministerial Council (NSMC) on 17th December 2007:

Mr. John Dardis (Chairperson)
 Mr. Campbell Tweedie (Vice-Chairperson)
 Mr. Ken Baird
 Ms. Lynn Ni Bhaoigheallain
 Mr. Joe Byrne
 Mr. Brian Cunningham
 Ms. Aoife Healy
 Ms. Susan Heraghty
 Mr. Neven Maguire
 Mr. Seamus Sheridan
 Mr. Con Traas
 Ms. Jane Wells

The Scientific Advisory Committee comprises 18 members drawn from a pool of Scientific and Technical expertise available in both jurisdictions and advises on scientific and technical matters.

FOREWORD TO THE ACCOUNTS

FOR THE YEAR ENDED 31 DECEMBER 2007
continued

4. FINANCIAL RESULTS

The results of the Food Safety Promotion Board are set out in detail on page 40. The deficit for the period was €524,267 (GBP358,756).

5. POST BALANCE SHEET EVENTS

There were no post balance sheet events.

6. CHARITABLE DONATIONS

No charitable donations were received or made during the year.

7. POLICIES

Disabled Employees

No disabled persons were employed during the year. However, the Board is committed to a policy of equal opportunity and welcomes applications from suitably qualified applicants irrespective of disability. A Disability Action Plan was developed in 2007 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 June 2003 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 2007 as a mechanism for consultation with employees and has proved highly effective as a means of employee communications.

Prompt Payment Policy and its performance

The Board operates a creditor payment policy in accordance with the provisions of the Prompt Payment Account Act 1997 and with the EU Directive 2002/35/EC on Late Payment.

Health & Safety Policy

The Board updated the Health and Safety Policy which was 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 2008–2010 was approved by the North/South Ministerial Council (NSMC).

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.

Budgeted Expenditure for 2008 is €10,200,000 (GBP6,834,00).

STATEMENT OF FOOD SAFETY PROMOTION BOARD'S RESPONSIBILITIES

The Department of Health and Children and 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 accrual 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 and Children and 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.

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 Government Accounting Northern Ireland 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, Social Services, and Public Safety (North) and Department of Health and Children (South)). In addition, as Chief Accounting 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 2007 and up to the date of approval of the Annual Report and Accounts, and accords with Finance Departments' guidance.

3. CAPACITY TO HANDLE RISK

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 2007, the review of the risk and control framework was aided by the comments of both the Internal and External Auditors and the Advisory Board Audit 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 within the department 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.

In 2007, the following activities supported the effectiveness review:

- The Internal Auditor reported to the Advisory Board Audit Committee on the overall control environment, including a detailed report on research funding. Corrective measures were initiated to implement recommendations;
- The Annual Budget, approved by the Sponsoring Departments, was reviewed monthly by the Senior Management Team, particularly the variances from planned activity.
- The risk register and risk-assessment matrix is under continuing review.



Martin Higgins
Chief Executive Officer
19 June 2008

THE CERTIFICATE AND REPORT OF THE COMPTROLLERS AND AUDITORS GENERAL TO THE HOUSES OF THE OIREACHTAS AND THE NORTHERN IRELAND ASSEMBLY

We have audited the accounts of the Food Safety Promotion Board for the year ended 31 December 2007 pursuant to the provisions of the British-Irish Agreement Act 1999 and the North South Co-operation (Implementation Bodies) (Northern Ireland) Order 1999 which require us to audit and certify, in co-operation, the accounts presented to us by the Board.

The accounts, which have been prepared under the accounting policies set out therein, comprise the Income and Expenditure Account, the Balance Sheet, the Cash Flow Statement and the related notes.

Respective responsibilities of the Chief Executive and the Auditors

The responsibilities of the Chief Executive, including those pertaining to the preparation of the accounts in accordance with applicable law and the regularity of financial transactions are set out in the Statement of Responsibilities.

It is our responsibility to audit the accounts in accordance with relevant legal and regulatory requirements and International Standards on Auditing (UK and Ireland).

We report our opinion as to whether the accounts give a true and fair view, and have been properly prepared, in accordance with the accounts direction issued under governing legislation. We also report our opinion as to whether in all material respects the expenditure and income have been applied for the purposes intended by Dail Eireann and the Northern Ireland Assembly and whether the financial transactions conform to the authorities which govern them; and whether the proper accounting records have been kept by the Board. In addition, we state whether we have obtained all the information and explanations necessary for the purposes of our audit and whether the accounts are in agreement with the accounting records.

We review whether the Statement on Internal Control reflects the Board's compliance with applicable guidance on corporate governance and report any material instance where it does not do so, or if the statement is misleading or inconsistent with other information we are aware of from our audit of the accounts. We are not required to consider whether the Statement on Internal Control covers all financial risks and controls, or to form an opinion on the effectiveness of the risk and control procedures.

We also report if, in our opinion, the Foreword to the accounts is not consistent with the accounts.

Without qualifying our opinion we draw our attention to the fact that the basis for accounting for pension costs that will be ultimately borne by the Irish Exchequer, and which is disclosed in accounting policy 1.5, does not comply with Financial Reporting Standard 17.

Basis of Opinion

We conducted our audit in accordance with International Standards on Auditing (UK and Ireland) issued by the Auditing Practices Board. An audit includes examination, on a test basis, of evidence relevant to the amounts, disclosures and regularity of financial transactions included in the accounts. It also includes an assessment of the significant estimates and judgments made by the Chief Executive in the preparation of the accounts, and of whether the accounting policies are appropriate to the Board's circumstances, consistently applied and adequately disclosed.

We planned and performed our audit so as to obtain all the information and explanations that we considered necessary to provide us with sufficient evidence to give reasonable assurance that the accounts are free from material misstatement, whether caused by error, or by fraud or other irregularity and that, in all material respects, the expenditure and income have been applied to the purposes intended by Dail Eireann and the Northern Ireland Assembly and the financial transactions conform to the authorities which govern them. In forming our opinion we have also evaluated the overall adequacy of the presentation of information in the accounts.

OPINION

In our opinion

- The accounts, which have been properly prepared in accordance with the accounts direction issued under the governing legislation, give a true and fair view, in accordance with that direction, of the State of the Board's affairs at 31 December 2007 and of its deficit for the year then ended.
- in all material respects the expenditure and income have been applied to the purposes intended by Dáil Éireann and the Northern Ireland Assembly and the financial transactions conform to the authorities which govern them.

We have obtained all the information and explanations that we consider necessary for the purpose of our audit. In our opinion proper accounting records have been kept by the Board. The accounts are in agreement with the accounting records.



John Buckley
Irish Comptroller and Auditor General
Dublin Castle
Dublin 2
Ireland
24 June 2008



J M Dowdall
Comptroller and Auditor General for Northern Ireland
106 University Street
Belfast
BT7 1EU
24 June 2008

INCOME AND EXPENDITURE ACCOUNT

for the year ended 31 December 2007

	Notes	2007 €	2006 €	2007 GBP	2006 GBP
INCOME					
Revenue Grant from Departments	2	9,108,593	8,872,770	6,233,010	6,048,567
Capital Grant Release	9a	286,042	277,472	195,739	189,153
		9,394,635	9,150,242	6,428,749	6,237,720
Other Income		1,802	5,063	1,233	3,451
TOTAL INCOME		9,396,437	9,155,305	6,429,982	6,241,171
EXPENDITURE					
Staff Costs	3b	2,065,263	1,949,514	1,413,259	1,328,984
Board Fees		73,050	74,215	49,988	50,592
Depreciation	6	286,042	218,414	195,739	148,893
Research Programme Expenditure	5	1,987,311	1,553,099	1,359,917	1,058,748
Food Promotion Campaigns	12	2,997,742	2,665,672	2,051,355	1,817,189
Other Operating Costs	4	2,511,296	2,188,741	1,718,480	1,492,064
TOTAL EXPENDITURE		9,920,704	8,649,655	6,788,738	5,896,470
SURPLUS (DEFICIT) FOR THE YEAR		(524,267)	505,650	(358,756)	344,701
Amount transferred to General Reserve	13	(524,267)	505,650	(358,756)	344,701

All amounts above relate to continuing activities.

No Gains or Losses other than those noted have been incurred during the year.

The notes on pages 43 to 51 form part of these accounts.



Martin Higgins
Chief Executive Officer
19 June 2008

BALANCE SHEET

as at 31 December 2007

	Notes	2007 €	2006 €	2007 GBP	2006 GBP
FIXED ASSETS					
Tangible Assets	6	1,671,457	1,649,603	1,225,763	1,107,708
CURRENT ASSETS					
	7	414,375	477,953	303,882	320,945
CURRENT LIABILITIES					
Creditors - amount falling due within one year	8	(957,408)	(531,324)	(702,115)	(356,784)
NET CURRENT LIABILITIES					
		(543,033)	(53,371)	(398,233)	(35,839)
TOTAL ASSETS LESS CURRENT LIABILITIES					
		1,128,424	1,596,232	827,530	1,071,869
FINANCED BY:					
CAPITAL & RESERVES					
General Reserve	13	(577,638)	(53,371)	(423,611)	(35,839)
Capital Grant Reserve	9a	1,671,457	1,649,603	1,225,763	1,107,708
Capital Grant Account	9b	34,605	0	25,378	0
		1,128,424	1,596,232	827,530	1,071,869

The notes on pages 43 to 51 form part of these accounts.



Martin Higgins
Chief Executive Officer
19 June 2008

CASH FLOW STATEMENT

for the year ended 31 December 2007

	Notes	2007 €	2006 €	2007 GBP	2006 GBP
NET CASH INFLOW/(OUTFLOW) FROM OPERATING ACTIVITIES	10	(172,805)	108,815	(101,411)	68,922
CAPITAL EXPENDITURE & FINANCIAL INVESTMENT					
Payments to acquire tangible fixed assets	6	(307,896)	(1,275,071)	(210,693)	(869,216)
NET CASH INFLOW/(OUTFLOW) BEFORE FINANCING		(480,701)	(1,166,256)	(312,104)	(800,294)
FINANCING					
Capital Funding Received		342,501	1,275,071	234,374	869,216
INCREASE/(DECREASE) IN CASH/BANK BALANCES	11	(138,200)	108,815	(77,730)	68,922

The notes on pages 43 to 51 form part of these accounts.



Martin Higgins
Chief Executive Officer
19 June 2008

NOTES TO THE ACCOUNTS

for the year ended 31 December 2007

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 accrual basis and comply with the accounting and disclosure requirements of the Companies (Northern Ireland) Order 1986, the Republic of Ireland Companies Acts 1963 to 2005, the accounting standards issued or adopted by the Accounting Standards Board (except in relation to accounting for pension costs) and accounting and disclosure requirements issued by the Department of Finance and Personnel and Department of Finance, insofar as those requirements are appropriate.

1.2 Income

Income represents revenue grants receivable from the Department of Health and Children and 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 or revalued amounts of fixed assets 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 (GBP423).

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 PENSION COSTS

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. The Scheme is administered by an external administrator. Funding from the Irish Exchequer is provided by the Department of Health and Children to the Body which then funds the administrator. The Northern Ireland share of the benefits paid during the year is directly funded to the administrator by the UK Exchequer.

The Northern Ireland element of the costs (ASLCs) is accounted for as if the scheme were a defined contribution scheme, i.e. the Body recognises only the employer's contributions in respect of the Northern element of the costs as an expense of the period. It also recognises a corresponding amount as income, representing the value of the resources that the UK Exchequer will make available to the administrator. In respect of the element of pension costs ultimately borne by the Irish Exchequer, the Finance Departments (North and South) have directed that the only cost recognised in the accounts up to 31 December 2007 will be the cost of the pensions paid to the extent that the cost is ultimately borne by the Irish Exchequer.

Secondees from other Public Sector organisations continue to be members of the pension schemes of those organisations. The Food Safety Promotion Board pays the pension costs as charged by these organisations.

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.

NOTES TO THE ACCOUNTS

continued

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 other currencies are translated into Euro at the rates of exchange prevailing at balance sheet date (closing rate). 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 while the Balance Sheet is translated using the closing exchange rate. 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 9a), Capital Grant Account (Note 9b) and General Reserve (Note 13).

2. GRANTS FROM THE DEPARTMENTS

Financial Period 1st January, 2007 to 31st December, 2007

	Note	DOHC €	DOHC GBP	DHSSPS €	DHSSPS GBP	TOTAL €	TOTAL GBP
Revenue Grant		6,406,236	4,383,787	2,702,357	1,849,223	9,108,593	6,233,010
Capital Account	9b	243,764	166,808	98,737	67,566	342,501	234,374
		<u>6,650,000</u>	<u>4,550,595</u>	<u>2,801,094</u>	<u>1,916,789</u>	<u>9,451,094</u>	<u>6,467,384</u>

Financial Period 1st January 2006 to 31st. December, 2006

	Note	DOHC €	DOHC GBP	DHSSPS €	DHSSPS GBP	TOTAL €	TOTAL GBP
Revenue Grant		6,153,018	4,194,512	2,719,752	1,854,055	8,872,770	6,048,567
Capital Account	9b	890,982	607,383	384,089	261,833	1,275,071	869,216
		<u>7,044,000</u>	<u>4,801,895</u>	<u>3,103,841</u>	<u>2,115,888</u>	<u>10,147,841</u>	<u>6,917,783</u>

The Food Safety Promotion Board receives grants from the Department of Health and Children (DOHC) and the Department of Health, Social Services and Public Safety (DHSSPS). The respective contributions are DOHC 70% (2006 69%), and DHSSPS 30% (2006 31%). The 2007 revenue grant includes notional income from DHSSPS of €107,486 (GBP73,552) in respect of Northern Ireland contributions to pension costs (ASLCs) (Note 1.5)

3. STAFF COSTS

a. The average weekly number of employees (full time equivalent) was:

Directorates	2007	2006
Senior Management	5	5
Corporate Operations	16	15
Food Science	4	4
Human Health & Nutrition	2	2
Marketing & Communications	8	7
Total	<u>35</u>	<u>33</u>

NOTES TO THE ACCOUNTS

continued

b. The costs incurred in respect of these employees were:

	2007 €	2006 €	2007 GBP	2006 GBP
Salary Costs	1,670,151	1,566,931	1,142,884	1,068,177
Employer PRSI	150,963	140,424	103,304	95,727
Seconded/Agency Staff	124,152	162,835	84,957	111,005
Pension Costs:				
Seconded Staff	12,511	12,049	8,561	8,214
Current Year ALSCs	107,486	67,275	73,553	45,861
	<u>2,065,263</u>	<u>1,949,514</u>	<u>1,413,259</u>	<u>1,328,984</u>

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:

	2007	2006
€40,001 - 50,000	9	4
€50,001 - 60,000	1	5
€60,001 - 70,000	5	2
€70,001 - 80,000	2	4
€80,001 - 90,000	1	0
€90,001 - 100,000	0	0
€100,001 - 110,000	1	1
€110,001 - 120,000	0	0
€120,001 - 130,000	1	0

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

	Emoluments €'000	Emoluments GBP'000	Real Increase in Pension Earned €'000	Real Increase in Pension Earned GBP'000	Accrued Pension €'000	Accrued Pension GBP'000	Age (years)
Mr M Higgins (CEO)	120-125	82-86	46	31	152	111	52
Dr T Quigley (Director, Food Science)	100-105	68-72	39	27	130	95	49
Suzanne Doran (Director, Marketing & Communications – Resigned 30/11/07)	75-80	51-55	22	15	79	58	41

Mr Ray Dolan (Director, Corporate Operations), Dr. Cliodhna Foley-Nolan (Director, Human Health and Nutrition) and Ms Fiona Gilligan (Director, Marketing and Communications – appointed 01/12/07) withheld consent to disclose the above information.

e. The following information is provided in respect of the Advisory Board Members:

	Emoluments €'000	Emoluments GBP'000	Age (years)
Mr B Kerr (Chair)	10-15	5-10	70
Mr C Daly (Vice Chair)	5-10	5-10	62
Mr D Anderson	5-10	5-10	66
Mr L Craig	5-10	5-10	47
Professor P Fottrell	5-10	5-10	74
Mr O Flynn	5-10	5-10	60
Mr P McColgan	5-10	5-10	60
Mr D O'Dwyer	5-10	5-10	43
Professor S Strain	5-10	5-10	58

Ms Anne Speed and Ms Catherine Murphy withheld consent to disclose the above information.

f. No Benefits in Kind were provided to Senior Management or Advisory Board Members.

4. OTHER OPERATING COSTS

	2007 €	2006 €	2007 GBP	2006 GBP
Rent & Electricity	620,111	547,984	424,342	373,561
Consultancy Fees	98,370	26,993	67,315	18,401
Printing	160,911	22,630	110,111	15,427
Travel & Subsistence	292,694	348,077	200,291	237,284
Computer Support	225,696	153,037	154,444	104,325
Telephone	105,092	81,570	71,914	55,606
Postage & Stationery	44,238	82,145	30,272	55,998
Meeting Costs	9,885	39,443	6,764	26,888
Office Expenses	103,618	135,286	70,906	92,224
Recruitment Expenses	56,968	23,400	38,983	15,952
Equality & Disability Schemes	13,020	0	8,910	0
Conference	48,044	37,996	32,877	25,902
Training	106,148	87,496	72,637	59,646
Insurance	29,362	32,895	20,092	22,424
Subscriptions	17,274	18,621	11,821	12,694
Auditors' Remuneration	20,500	26,200	14,028	17,861
Legal & Professional Fees	189,902	108,829	129,950	74,189
Courses Delivered	52,337	2,895	35,814	1,973
Cleaning & Catering	37,322	36,378	25,539	24,799
Reports & Literature	197,015	217,509	134,817	148,276
Maintenance & Repairs	81,268	157,582	55,612	107,424
Bank Charges	1,521	1,775	1,041	1,210
	2,511,296	2,188,741	1,718,480	1,492,064

NOTES TO THE ACCOUNTS

continued

5. RESEARCH PROGRAMME EXPENDITURE

	2007 €	2006 €	2007 GBP	2006 GBP
Chemistry & Toxicology	123,496	364,569	84,508	248,527
Food Science	41,021	117,000	28,071	79,759
Human Health & Nutrition	1,804,495	446,778	1,234,816	304,569
Microbiology & Surveillance	18,299	624,752	12,522	425,893
	<u>1,987,311</u>	<u>1,553,099</u>	<u>1,359,917</u>	<u>1,058,748</u>

6. FIXED ASSETS

	Office Equipment €	Property & Fitout Cost €	Fixtures & Fittings €	Computer Equipment & Software €	LIMS Capital Project €	Total €
COST OR VALUATION						
At 1st January 2007	432,874	1,824,751	181,164	1,065,505	0	3,504,294
Additions	1,255	0	11,265	86,479	208,897	307,896
At 31st December 2007	<u>434,129</u>	<u>1,824,751</u>	<u>192,429</u>	<u>1,151,984</u>	<u>208,897</u>	<u>3,812,190</u>
DEPRECIATION						
At 1st January 2007	387,013	391,180	100,358	976,140	0	1,854,691
Provision for the year	39,982	71,248	19,243	85,937	69,632	286,042
At 31st December 2007	<u>426,995</u>	<u>462,428</u>	<u>119,601</u>	<u>1,062,077</u>	<u>69,632</u>	<u>2,140,733</u>
NBV AT 31ST DECEMBER 2007	7,134	1,362,323	72,828	89,907	139,265	1,671,457
NBV AT 31ST DECEMBER 2006	45,861	1,433,571	80,806	89,365	0	1,649,603
	GBP	GBP	GBP	GBP	GBP	GBP
NBV AT 31ST DECEMBER 2007	5,232	999,060	53,408	65,933	102,130	1,225,763
NBV AT 31ST DECEMBER 2006	30,796	962,643	54,261	60,008	0	1,107,708

7. CURRENT ASSETS

	2007 €	2006 €	2007 GBP	2006 GBP
Debtors	76,634	22,386	56,200	15,032
Prepayments & Accrued Income	66,630	46,256	48,863	31,061
Cash in Bank	271,111	409,311	198,819	274,852
	<u>414,375</u>	<u>477,953</u>	<u>303,882</u>	<u>320,945</u>

8. CREDITORS (AMOUNTS FALLING DUE WITHIN ONE YEAR)

	2007 €	2006 €	2007 GBP	2006 GBP
Creditors & Accruals	906,292	493,991	664,629	331,715
Research Contracts	51,116	37,333	37,486	25,069
	<u>957,408</u>	<u>531,324</u>	<u>702,115</u>	<u>356,784</u>

9a. CAPITAL GRANT RESERVE

	2007 €	2006 €	2007 GBP	2006 GBP
Opening Balance	1,649,603	1,821,440	1,107,708	1,248,233
Capital Additions	307,896	1,275,071	210,693	869,216
Less amount released to I&E A/C	(286,042)	(277,472)	(195,739)	(189,153)
Disposal - LIMS Projects	0	(1,169,436)	0	(797,205)
Currency Translation Adjustment			103,101	(23,383)
Balance at 31 December 2007	<u>1,671,457</u>	<u>1,649,603</u>	<u>1,225,763</u>	<u>1,107,708</u>

9b. CAPITAL GRANT ACCOUNT

	2007 €	2006 €	2007 GBP	2006 GBP
Capital Funding Receivable	342,501	1,275,071	234,374	869,216
Capital Grant Reserve	(307,896)	(1,275,071)	(210,693)	(869,216)
Currency Translation Adjustment	-	-	1,697	-
Balance at 31 December 2007	<u>34,605</u>	<u>0</u>	<u>25,378</u>	<u>0</u>

The currency translation adjustment reflects the amount of the movement in the value of fixed assets/funding balance which is attributable to the change in exchange rates over the year. The balance on the Capital Grant Account at 31 December 2007 of €34,605 (GBP25,378) represents funding ring fenced to LIMS - All Island Food Data Repository Project Spend for 2008.

NOTES TO THE ACCOUNTS

continued

10. NET CASH INFLOW/(OUTFLOW) FROM OPERATING ACTIVITIES

	2007 €	2006 €	2007 GBP	2006 GBP
Surplus/(Deficit) for the period	(524,267)	505,650	(358,756)	344,701
Transfer from Capital Grant Reserve	286,042	(277,472)	195,739	(189,153)
Depreciation Charges	(286,042)	218,414	(195,739)	148,893
Individual Fixed Assets <€650 Expensed	0	59,058	0	40,260
(Increase)/Decrease in Debtors	(74,622)	(25,787)	(58,970)	(16,725)
Increase/(Decrease) in Creditors	426,084	(371,048)	345,331	(261,612)
Currency Translation Adjustment			(29,016)	2,558
	(172,805)	108,815	(101,411)	68,922

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 01.01.07 €	Cashflow €	At 31.12.07 €
Euro Account	261,622	(42,385)	219,237
Sterling Account	156,378	(101,895)	54,483
Deposit Account	2,611	2,329	4,940
Petty Cash	322	(68)	254
Credit Cards	(11,622)	3,819	(7,803)
Total	409,311	(138,200)	271,111

12. FOOD PROMOTION CAMPAIGNS

	2007 €	2006 €	2007 GBP	2006 GBP
Media Costs	2,218,458	1,862,240	1,518,091	1,269,489
Marketing Costs	397,434	345,904	271,964	235,803
Events	85,496	111,543	58,505	76,039
Publications	145,956	102,976	99,878	70,199
Project & Conference Funding	78,646	101,018	53,817	68,864
Educational Development	50,164	94,698	34,327	64,555
Helpline Activities	21,588	47,293	14,773	32,240
	2,997,742	2,665,672	2,051,355	1,817,189

13. GENERAL RESERVE

	2007 €	2006 €	2007 GBP	2006 GBP
Opening Balance	(53,371)	(559,021)	(35,839)	(383,098)
Surplus/(Deficit)	(524,267)	505,650	(358,756)	344,701
Currency Translation Adjustment (Note 10)			(29,016)	2,558
Balance at 31 December 2007	<u>(577,638)</u>	<u>(53,371)</u>	<u>(423,611)</u>	<u>(35,839)</u>

14. RELATED PARTY TRANSACTIONS

The Food Safety Promotion Board is a cross border implementation body sponsored by DOHC and DHSSPS 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.

15. FUTURE CAPITAL EXPENDITURE

The Food Safety Promotion Board has no additional capital expenditure, which should be disclosed in the Financial Statements at 31 December 2007. However the Board has planned capital expenditure for 2008 in relation to the LIMS - All Island Food Data Repository Project of €230,000 (GBP154,100).

ACCOUNTS DIRECTION

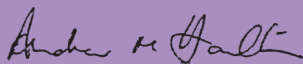
Food Safety Promotion Board

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 Accounts 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.



Andrew M Hamilton

Signed by the Authority of the Department of Health,
Social Services and Public Safety
18 June 2001



Tom Mooney

Department of Health and Children
13 June 2001

safefood – Food Safety Promotion Board

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