

# Resilience in Regulation

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Food Standards Agency



Food  
is safe



Food  
is what it  
says it is



Food  
is healthier  
and more  
sustainable

UK Association for Food Protection

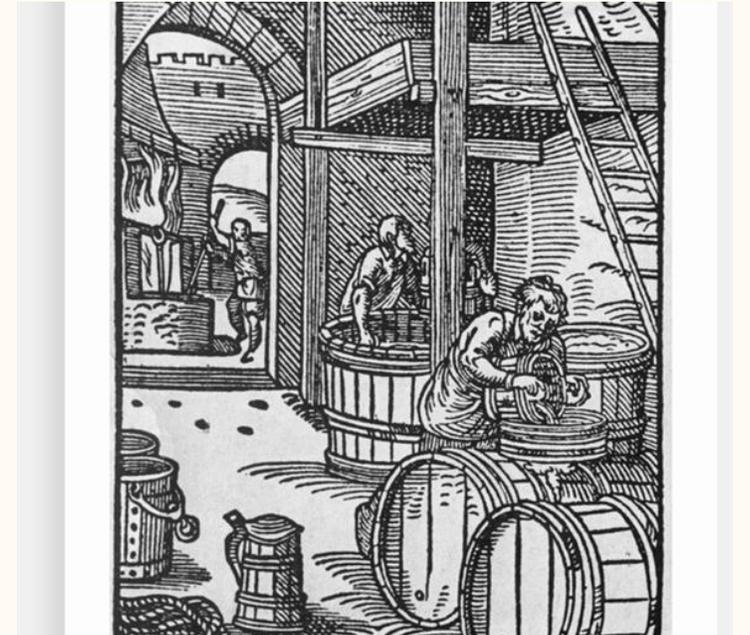
*November 2023*

# Introduction

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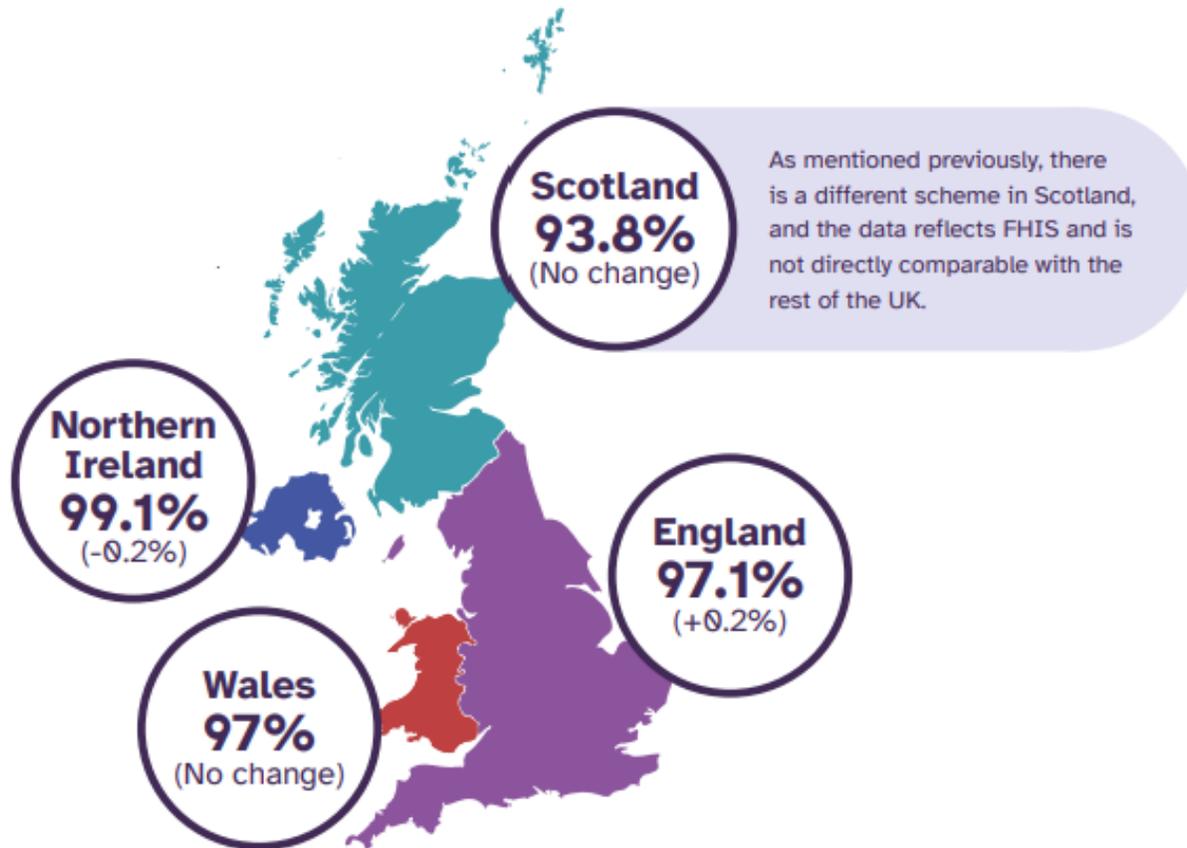
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# History of regulation



# Food is safe

Figure 22: Percentage of UK food businesses achieving satisfactory or better ratings for food hygiene, as of 31 December 2022



Country	Percentage of meat establishments rated as good or satisfactory for hygiene in 2022
England & Wales	99.3%
Northern Ireland	100%
Scotland	98.4%

# Food is trusted

From our Food and You 2 survey

- 93% of respondents were confident that the food they buy is safe to eat.
- 87% of respondents were confident that the information on food labels is accurate

**Figure 5: The top reported food concerns for consumers in England, Wales and Northern Ireland**

Position	2021	Position	2022
1.	The amount of sugar in food 63%	1.	Food prices 66%
2.	Food waste 61%	2.	Food waste 60%
3.	Animal welfare 55%	3.	The amount of sugar in food 59%
4.	The amount of fat in food 55%	4.	Animal welfare 54%
5.	The amount of salt in food 54%	5.	Food hygiene when ordering takeaways 51%

**Source:** FSA Food and You 2 Survey – [Wave 3](#) (conducted April-June 2021) and [Wave 5](#) (conducted April-July 2022)



# A changing world



# Achieving Business Compliance

## **We know that...**

Our assurance models to assess regulatory compliance have not kept pace with significant changes (driven by multiple factors) across the food industry.

## **So, our future vision is that...**

Regulation evolves with the rapidly evolving food system, so all food is safe for consumers regardless of where and how it is bought.

The FSA works collaboratively to make sure that food regulation is data driven, and that resources are targeted at the areas of highest risk.



Make it easier for businesses to provide safe and trusted food for consumers



Target available regulatory resource at the areas which pose the greatest risk



Improve compliance across the whole system by working with and through others

# Building resilience (1)



**FSA Releases New Model for Food  
Standards Controls in Revised  
*Food Law Code of Practice***

# Building resilience (2)



## Aggregator food safety charter

- A chance to reach thousands of small businesses
- Registration and minimum FHRs ratings
- Sharing food safety guidance and allergen training



## Enterprise Level Proof of Concept Trials

- Can we use business level data, and an assessment of processes and controls to assure compliance?
- What will we learn about a new approach?

**Blueprint  
for the  
future**



# What next?

- Resilience in business?
- Changing regulation?
- Future food shocks?





**Thank you**