

Rare Burgers

By Sean Poulter Consumer Affairs Editor

The *Food Standards Agency* (FSA) has issued new guidelines that appear to be contradictory. The advice of the watchdog used to be to cook all burgers through to ensure harmful bacteria such as *E.coli* are destroyed. But yesterday officials recommended that food outlets no longer need to abide by the regime if they can show the meat is from a safe supplier. The move follows pressure from some gourmet burger chains, pubs and restaurants which argue that the meat tastes better if it is pink in the middle.

An FSA spokesman said: "In places where people eat out, the food industry is able to implement strict controls and this helps to minimise the risk of people getting ill. It is unrealistic to expect similar controls in the home, so our advice remains burgers be cooked at home should be cooked until no pink bits remain."



Daily Mail, 2015