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## Restaurant inspection grading system: The Brazilian experience

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The Brazilian experience with restaurant inspection grading system, coordinated by Brazilian Health Surveillance Agency (ANVISA) was an important strategy to increase food safety practices in these food services. Restaurant inspection grading systems improve transparency in health authorities and are an incentive for food services to comply with food regulations. The construction of the evaluation instrument and all subsequent steps were based on international experiences such as the ones from New York (City of New York-Department of Health & Mental Hygiene, 2007) and countries such as the United Kingdom (Food Standard Agency, 2012) and Denmark (Denmark-Ministry of Food Agriculture and Fishing, 2012). The system in Brazil was a pilot project and the disclosure of grades was done at the food establishments during the 2014 FIFA World Cup. The main objective of the project was to assess the applicability of the system in the Brazilian context and the perception of stakeholders on the strategy. The pilot included more than 2000 food services located in 11 destinations of the 2014 FIFA World Cup and other 16 cities. The methodology proved to be appropriate, resulting in data that can assist in directing the development of national strategies to improve food services. Additionally, the project results may be useful for other governments that are implementing similar strategies.

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## Structure, function and IgE epitopes of the peanut pan allergen Ara h 8

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The incidence of peanut allergy continues to rise in the US and Europe. Whereas exposure to the major allergens Ara h 1, 2, 3 and 6 can cause fatal anaphylaxis, exposure to the minor allergens usually does not. Ara h 8 is a minor allergen. Importantly, it is the minor food allergens that are thought to be responsible for Oral Allergy Syndrome (OAS) in which sensitization to airborne allergens causes a Type 2 allergic reaction to ingested foods. Furthermore, it is believed that similar protein structure rather than a similar linear sequence is the cause of OAS. Bet v 1 from birch pollen is a common sensitizing agent and OAS results when patients consume certain fruits, vegetables, tree nuts and peanuts. Here, we report the 3-dimensional structure of Ara h 8, a Bet v 1 homolog. The overall fold is very similar to that of Bet v 1, Api g 1 (celery), Glym 4 (soy) and Pruav 1 (cherry). Ara h 8 binds the isoflavones quercetin and apigenins as well as resveratrol avidly. Using micro-chip technology we have mapped the important linear epitopes for IgE binding.

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