NORTH WEST LEICESTERSHIRE DISTRICT COUNCIL

CABINET – TUESDAY, 12 JUNE 2018

Title of report	ENVIRONMENTAL HEALTH - FOOD SAFETY SERVICE DELIVERY PLAN 2018/19				
Key Decision	a) Financial Yes b) Community Yes				
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Purpose of report	To inform Members of the content of the Food Safety Service Delivery Plan 2018/19 as required by the Food Standards Agency To inform Members of the performance against the 2017/18 service delivery plan				
Reason for Decision	To approve the content of the Food Safety Service Delivery Plan 2018/19 as required by the Food Standards Agency.				
Council Priorities	Business and Jobs Homes and Communities				
Implications:					
Financial/Staff	The financial and staffing resources required are detailed in the Service Plan and are included in the approved budget for 2018/19				
Link to relevant CAT	Business CAT				
Risk Management	If the authority fails to discharge its duty imposed by the Food Safety Act 1990 the enforcement functions may be transferred to another authority. Adverse publicity, both locally and nationally may be received.				
Equalities Impact Screening	Equality Impact Assessment already undertaken, issues identified actioned;				
Human Rights	None				

Transformational Government	None
Comments of Head of Paid Service	The report is satisfactory
Comments of Section 151 Officer	The report is satisfactory
Comments of Monitoring Officer	The report is satisfactory
Consultees	Food Standards Agency Public Health England Feedback about the service is received from our stakeholders through customer satisfaction surveys.
Background papers	Food Standards Agency – Framework Agreement on Local Authority Food Law Enforcement. <u>http://www.food.gov.uk/multimedia/pdfs/enforcement/frameworkagreementno5.pdf</u> Food Standards Agency – Food Law Code of Practice (England) (Issue: March 2017) <u>https://www.food.gov.uk/enforcement/enforcework/food-law</u>
Recommendations	 (1) THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2018/19 APPENDED TO THIS REPORT BE APPROVED (2) THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2017/18 BE NOTED

1.0 INTRODUCTION

- 1.1 The Food Safety function is delivered by the Environmental Health team. When providing the Food Safety function, the Council must have regard to the 'Framework Agreement on Local Authority Food Law Enforcement' which sets out the standards agreed with the Food Standards Agency.
- 1.2 The Framework Agreement requires each food safety service to document and implement a Food Safety Service Delivery Plan in accordance with a specified standard. In addition a documented performance review of the plan is required to be carried out at least once a year. The framework agreement requires the Service Plan, together with the performance review to be submitted for Member approval to ensure local transparency and accountability.
- 1.3 The Environmental Health Food Safety Service Delivery Plan 2018/19 is attached at appendix 1.

2.0 LINKS TO COUNCIL PRIORITIES AND OUTCOMES

2.1 The work of the food safety service links to two of the Council priorities, Business and Jobs and Homes & Communities.

Business and Jobs: The provision of regulatory advice and guidance provides a business with the confidence to grow. For example:

Regulatory advice can result in a business saving money by avoiding gold plated compliance;

By seeking advice from a regulator before opening or expanding, a business can avoid spending money in areas which fail to comply with the law;

Regulatory advice provides a business with reassurance and peace of mind;

Regulatory advice is free, avoiding a business the cost of appointing a private sector consultant;

Regulatory advice from a local government officer is viewed by business as 'straight from the horse's mouth', and can be relied upon.

Homes and Communities: The work of the service helps ensure our residents and visitors have safe and healthy places to work, eat and enjoy.

3.0 MAIN FOCUS OF THE 2018/19 PLAN

The focus of work will be in the following areas:

- A programme of 522 food safety interventions consisting of inspection, auditing and sampling. Priority will be given to high risk establishments. (Paragraph 4.1.1 of Service Plan);
- A programme of food safety inspections/coaching visits targeting a selection of noncompliant food establishments (Paragraph 4.1.2 of Service Plan);
- An Earned Recognition approach for mobile food vendors that attend various events, markets and fairs across the Leicester and Leicestershire Enterprise Partnership (LLEP) area. Events in North West Leicestershire will include the Download music festival Castle Donington and Timber, the National Forest Moira. Those mobile food vendors that are broadly compliant with hygiene law and have a Food Hygiene Risk Rating score of 3 or above will not receive any intervention unless an issue is identified, thereby recognising the hygiene standards achieved. This will reduce the regulatory burden on compliant business, a key objective of the Government. (Paragraph 4.1.3 of Service Plan);
- The provision of support to HMS Host Uk Limited under a Primary Authority Partnership (Paragraph 4.3);
- Investigation of food and food premises complaints (Paragraph 4.2), and all outbreaks and incidents of food related illnesses (Paragraph 4.6);
- The provision of information and advice on food safety to businesses and customers (Paragraph 4.4);
- A coordinated food, water and environmental sampling programme (Paragraph 4.5);
- The issuing of export certificates (Paragraph 4.8);

- To operate the inspection facility at East Midlands Airport (Paragraph 4.9). All products of animal origin and certain foods not of animal origin arriving at East Midlands Airport from a country outside the European Union will be inspected. Catch certificates for fish and fishery products entering the EU via East Midlands Airport will be issued;
- To support businesses demonstrating a potential to grow through joint visits with the Business Focus team;
- To promote the National Food Hygiene Rating Scheme for food establishments within the district. Food establishments will be encouraged to display their rating; (Paragraph 4.11 and 4.12);
- To present the Food Hygiene Award 2018 to those food business achieving excellence in food hygiene standards. (Paragraph 4.13 of Service Plan);

4.0 PERFORMANCE INDICATORS AND TARGETS

4.1 The food industry is regulated by a range of legislation that aims to keep our food safe. Our work with food businesses is focussed on helping them comply with food safety legislation and offering support and advice. This is seen as a critical area of our work by central government and the compliance levels of food establishments in our area are monitored and used as a measure of how our work impacts on business safety.

On 1 April there were 882 food businesses registered within our district, 697 of which are covered within the scope of the national food hygiene rating scheme. 675 of the 697 (96.8%) food businesses have a hygiene rating of 3, 4 or 5 (satisfactory standards or better). The profile of the food establishments by hygiene rating is as follows:

0 – Urgent improvement necessary		
1 – Major improvement necessary	7	
2 – Improvement necessary		
3 – Generally satisfactory	48	
4 – Good		
5 – Very Good	520	

- 4.2 The following 3 targets have been set:
 - To maintain the number of food establishments rated 2 at less than 25.
 - To complete 100% of interventions due at high risk establishments
 - To visit 20 businesses showing a potential to grow, providing a package of regulatory and other support

5.0 SUCCESSES AND ACHIEVEMENTS IN 2017/18

Key successes in 2017/18 included:

• All relevant food establishments have been rated using the National Food Hygiene Rating Scheme. The percentage of food businesses displaying their hygiene rating sticker in town centres increased from 50% to 55% between July 2017 and February 2018

- 96.8% of establishments that have received a hygiene rating have achieved a rating of 3 (Generally satisfactory) or higher (Good, Very Good), an increase of 1.1% from the previous year.
- The number of establishments requiring improvement (rated 0,1 and 2) fell from 30 to 22 during 2017/18.
- The Primary Authority Partnership set up with HMS Host Uk Limited was further developed through the establishment of a dedicated part time Primary Authority Officer employed by North West Leicestershire District Council. The post holder started their employment in March 2018.
- 5.1 Primary Authority Partnership

In 2016 Environmental health formed a Primary Authority partnership with HMS Host Uk Ltd. We were approached by HMS Host about forming a partnership as a result of our long and constructive relationship built over many years of inspecting the units at East Midlands airport. HMS Host provide food, beverage and retail services to travellers. The company operates 38 outlets at airports and railway stations across the UK, including East Midlands airport. Primary Authority (PA) offers businesses the opportunity to be regulated in a new way. The Environmental Health team is providing HMS Host with robust and reliable regulatory advice which other local authorities throughout England and Wales must take into account in their dealings with the business. In this way, PA promotes consistency and fairness in the way that regulations are enforced locally. We are also able to guide the way that other local authorities carry out checks such as inspections, by developing an inspection plan. Just 12 months into the partnership the business stated that they were already feeling the benefits of the partnership and wanted to explore the possibility of developing the partnership through by creating a dedicated resource. This idea was successfully developed during 2017 resulting in an appointment to the post being made in January 2018 with the post holder starting in March.

5.2 Business Compliance – Significant improvement

As a result of the work undertaken by the Service, standards of hygiene and safety at food establishments within North West Leicestershire have improved over recent years.

The table below shows how the percentage of food establishments rated as 3 or higher has increased from 89% to 96.8% over the past 6 years.

	April	April	April	April	April	April
	2013	2014	2015	2016	2017	2018
Number of establishments within	695	719	764	737	704	697
scheme						
Number rated 3 or higher	620	663	718	712	674	675
Number rated 0, 1 and 2	75	56	46	25	30	22
Percentage rated 3 or higher	89%	92%	94%	96.6%	95.7%	96.8%
Percentage rated 0, 1 and 2	11%	8%	6%	3.4%	4.3%	3.2%