

NORTH WEST LEICESTERSHIRE DISTRICT COUNCIL

CABINET – 24 JUNE 2014

Title of report	ENVIRONMENTAL HEALTH - FOOD SAFETY SERVICE DELIVERY PLAN 2014/15
Key Decision	<p>a) Financial Yes</p> <p>b) Community Yes</p>
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Purpose of report	<p>To inform Members of the content of the Food Safety Service Delivery Plan 2014/15 as required by the Food Standards Agency</p> <p>To inform Members of the performance against the 2013/14 service delivery plan</p>
Reason for Decision	<p>To approve the content of the Food Safety Service Delivery Plan 2014/15 as required by the Food Standards Agency.</p>
Council Priorities	<p>Business & Jobs</p> <p>Homes & Communities</p>
<p>Implications:</p> <p>Financial/Staff</p> <p>Link to relevant CAT</p> <p>Risk Management</p> <p>Equalities Impact Assessment</p> <p>Human Rights</p>	<p>The financial and staffing resources required are detailed in the Service Plan and are included in the approved budget for 2014/15</p> <p>Business CAT</p> <p>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.</p> <p>Equality Impact Assessment already undertaken, issues identified actioned;</p> <p>None</p>

Transformational Government	This relates to the new ways in which council's are being asked to deliver their services.
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 Regular feedback about the service is received from our stakeholders through customer satisfaction surveys. The plan has been developed through this feedback
Background papers	Food Standards Agency – Framework Agreement on Local Authority Food Law Enforcement. http://www.food.gov.uk/multimedia/pdfs/enforcement/frameworkagreem-entno5.pdf Food Standards Agency – Food Law Code of Practice (England) (Issue: April 2014) http://multimedia.food.gov.uk/multimedia/pdfs/enforcement/food-law-code-of-practice-england-april-2014.pdf
Recommendations	THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2014/15 APPENDED TO THIS REPORT BE APPROVED THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2013/14 BE NOTED

1.0 INTRODUCTION

- 1.1 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. The framework brings together the statutory obligations on the Council to deliver food controls arising from existing legislation and statutory codes of practice.
- 1.2 The Framework Agreement sets out the requirements for the planning, management and delivery of food law enforcement services. The Council is required 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 Service Plan, together with the performance review has to be submitted for approval by a Member forum, Portfolio Holder or senior officer to ensure local transparency and accountability.

- 1.3 The Food Safety function is delivered by the Environmental Health team. The Environmental Health Food Safety Service Delivery Plan 2014/15 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 & Jobs and Homes & Communities.

Business & Jobs: The work of the service enables businesses to be more efficient through the provision of regulatory support.

Homes & 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 2014/15 PLAN

The focus of work will be in the following areas:

- A programme of frequent food safety inspections/coaching visits targeting 30 non-compliant food establishments (Paragraph 4.1.2 of Service Plan);
- A programme of food safety interventions consisting of inspection, auditing and sampling. Priority will be given to high risk establishments. (Paragraph 4.1.1 of Service Plan);
- An Earned Recognition initiative 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 Fake Festival Ashby, Download Festival Castle Donington and Strawberry Fields Festival Heather. 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 the registering authority requests that an intervention is made, 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);
- Investigation of food and food premises complaints (paragraph 4.2), and all outbreaks and incidents of food related illnesses (Paragraph 4.6);
- To promote the National Food Hygiene Rating Scheme for food establishments within the District, following its introduction in February 2011 (Paragraph 4.10);
- To present the Food Hygiene Award 2015 to those food business achieving excellence in food hygiene standards. (Paragraph 4.11 of Service Plan);
- 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);

- To operate the inspection facility at East Midlands Airport (Paragraph 4.8). All products of animal origin and certain foods not of animal origin arriving at East Midlands Airport from a country outside of the European Union will be inspected.

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.

4.2 The following 3 targets have been set:

- To increase the number of food establishments rated 3 or higher from 663 to 670.
- Less than 8 of the 30 food establishments included within the 'High Risk Intervention' Programme to remain non compliant with food hygiene law
- To respond to 93% of service requests in line with service standards

5.0 SUCCESSES AND ACHIEVEMENTS IN 2013/14

Key performance outputs in 2013/14 included:

- 100% (62) of programmed inspections / audits at high risk food establishment were carried out
- 97% (326 of 337) of programmed food inspections were carried out
- 100% (21 of 21) high risk establishments selected to receive an enhanced level of intervention saw their hygiene standards improve significantly

5.1 A planned programme of interventions – 100% high risk inspections achieved

Resource was targeted at the most high risk establishments with 100% of high risk and 97% of medium risk interventions being achieved.

5.2 High Risk Enhanced Intervention Project – 100% success rate

A programme of frequent visits were made to 30 food establishments all of which were failing to comply with food hygiene law and were considered to be high risk. Frequent visits were made to each of the establishments. 9 of the 30 establishments ceased trading throughout the year. On 31st March 2014, of the 21 remaining establishments all 21 were deemed to be broadly compliant with food hygiene law.

The intervention approach used (frequent verification visits followed by a programme full or partial inspection) proved to be extremely effective in moving a food establishment from non compliant to broadly compliant and in maintaining compliance. A similar project will be implemented during 2014/15 focussing on a further set of 30 non compliant establishments.

5.3 Outcome – Significant improvement in standards of hygiene and safety

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

All relevant food establishments are rated using the National Food Hygiene Rating Scheme. The number of establishments achieving a rating of 3 (Generally satisfactory) or higher (Good, Very Good) increased from 620 (89%) to 663 (92%) during 2013/14. This success was achieved largely as a result of following an informal, educative approach to securing compliance.

The number of establishments still requiring improvement reduced from 75 to 56 during 2013/14. Where a business fails to respond to an informal approach, enforcement action is taken. A takeaway business was found guilty of 9 hygiene offences with the Court imposing a total fine of £4,500. The Council was awarded full costs amounting to £2,188.