

NORTH WEST LEICESTERSHIRE DISTRICT COUNCIL

CABINET – TUESDAY, 18 JUNE 2019

Title of report	ENVIRONMENTAL HEALTH - FOOD SAFETY SERVICE DELIVERY PLAN 2019/20
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 2019/20 as required by the Food Standards Agency. To inform Members of the performance against the 2018/19 service delivery plan.</p>
Reason for Decision	<p>To approve the content of the Food Safety Service Delivery Plan 2019/20 as required by the Food Standards Agency.</p>
Council Priorities	<p>Business and Jobs Homes and Communities</p>
<p>Implications:</p> <p>Financial/Staff</p> <p>Risk Management</p> <p>Equalities Impact Screening</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 2019/20</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 Screening already undertaken, issues identified actioned.</p> <p>None</p>

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 stakeholders through customer satisfaction surveys.
Background papers	Food Standards Agency – Framework Agreement on Local Authority Food Law Enforcement. http://www.food.gov.uk/multimedia/pdfs/enforcement/frameworkagreementno5.pdf Food Standards Agency – Food Law Code of Practice (England) (Issue: March 2017) https://www.food.gov.uk/enforcement/enforcework/food-law
Recommendations	(1) THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2019/20 APPENDED TO THIS REPORT BE APPROVED (2) THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2018/19 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 2019/20 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 2019/20 PLAN

The focus of work will be in the following areas:

- A programme of 476 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 non-compliant 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 2019 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 884 food businesses registered within our district, 714 of which are covered within the scope of the national food hygiene rating scheme. 688 of the 714 (96.4%) 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:

Food Hygiene Rating	Number of food establishments
0 – Urgent improvement necessary	1
1 – Major improvement necessary	11
2 – Improvement necessary	14
3 – Generally satisfactory	48
4 – Good	99
5 – Very Good	541

4.2 The following targets have been set:

Indicator	Annual Target 19/20
Number of regulatory support visits made to food establishments identified as showing potential to grow	20
Number of food establishments improving hygiene standards by moving from 0, 1 or 2 (non-compliant) using the national food hygiene rating scheme to a 3,4 or 5	15
Number of support visits made to smaller food establishments and start-ups	200
Percentage of programmed high risk (risk category A,B and C) inspections achieved	100

5.0 SUCCESSES AND ACHIEVEMENTS IN 2018/19

Key successes in 2018/19 included:

- 96.4% of establishments that have received a hygiene rating have achieved a rating of 3 (Generally satisfactory) or higher (Good, Very Good).
- The number of establishments requiring urgent improvement (rated 0) fell from 3 to 1 during 2018/19.
- The number of establishments demonstrating very good hygiene standards (rated 5) increased from 520 to 541 during 2018/19.
- 100% of planned inspections to high and medium risk (category A,B,C,D) food establishments were delivered.

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 through the creation of a shared post. An appointment to the Primary Authority post was made in January 2018 with the post holder starting in March. A new food safety management system has been developed during 2018 and is now being used in all of the outlets nationally.

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 just over 96% over the past 7 years.

	April 2013	April 2014	April 2015	April 2016	April 2017	April 2018	April 2019
Number of establishments within scheme	695	719	764	737	704	697	714
Number rated 3 or higher	620	663	718	712	674	675	688
Number rated 0, 1 and 2	75	56	46	25	30	22	26
Percentage rated 3 or higher	89%	92%	94%	96.6%	95.7%	96.8%	96.4%
Percentage rated 0, 1 and 2	11%	8%	6%	3.4%	4.3%	3.2%	3.6%