

Title of Report	FOOD SAFETY SERVICE DELIVERY PLAN 2020/21	
Presented by	Councillor Andrew Woodman Community Services Portfolio Holder	
Background Papers	Food Standards Agency – Framework Agreement on Local Authority Food Law Enforcement. http://www.food.gov.uk/multimedia/pdfs/enforcement/frameworkagreementno5.pdf	Public Report: Yes
	Food Standards Agency – Food Law Code of Practice (England) (Issue: March 2017) https://www.food.gov.uk/enforcement/enforcework/food-law	Key Decision: Yes
Financial Implications	The financial and staffing resources required are detailed in the Service Plan and are included in the approved budget for 2020/21	
	Signed off by the Section 151 Officer: Yes	
Legal Implications	All legal implications are detailed in the Service Plan	
	Signed off by the Monitoring Officer: Yes	
Staffing and Corporate Implications	There is a risk that additional resources may be required to deliver concurrent issues of the backlog of food hygiene inspections and covid-19 related activity.	
	Signed off by the Head of Paid Service: Yes	
Purpose of Report	To inform Members of the content of the Food Safety Service Delivery Plan 2020/21 as required by the Food Standards Agency	
	To inform Members of the performance against the 2019/20 service delivery plan	
Reason for Decision	To approve the content of the Food Safety Service Delivery Plan 2020/21 as required by the Food Standards Agency.	
Recommendations	<p>(1) THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2020/21 APPENDED TO THIS REPORT BE APPROVED</p> <p>(2) THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2019/20 BE NOTED</p>	

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 2020/21 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 2020/21 PLAN

Pre covid-19 the plan was to focus work in the following areas:

- A programme of 558 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)

4.0 IMPACT OF COVID-19 ON SERVICE PLAN

- The Environmental Health Officers and Food Safety Officer responsible for delivering the food safety service plan have been heavily involved in the response to covid-19.
- During the lockdown many of the businesses scheduled for inspections were forced to close. The focus of resource at this time was given to monitoring the business closures and responding to concerns raised by members of the public.
- The vast majority of the events scheduled have been cancelled which will impact on the advisory and sampling activity.
- Once the lockdown began to ease in June 2020 the team experienced a high demand from business owners requesting guidance on how to open safely. The food safety team provided support to businesses by guiding them to make their premises covid-secure.
- From July 2020 the Food Standards Agency directed local authorities to begin inspecting the highest risk businesses and those with a poor compliance history. This work did begin in July in North West Leicestershire.
- At the time of writing this report we are still awaiting direction from the Food Standards Agency to commence the programmed inspection of food establishments in the medium and low risk categories. Once this direction of given it is anticipated that there will be a backlog of approximately 400 interventions.

5.0 PERFORMANCE INDICATORS AND TARGETS

- 5.1 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 904 food businesses registered within our district, 727 of which are covered within the scope of the national food hygiene rating scheme. 707 of the 727 (97.2%) 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	0
1 – Major improvement necessary	9
2 – Improvement necessary	11
3 – Generally satisfactory	34
4 – Good	99
5 – Very Good	574

5.2 The following targets have been set:

Indicator	Annual Target 20/21
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
Percentage of programmed high risk (risk category A,B and non-compliant C) inspections achieved	100

6.0 SUCCESSES AND ACHIEVEMENTS IN 2019/20

6.1 Key successes in 2019/20 included:

- 97.2% of establishments that have received a hygiene rating have achieved a rating of 3 (Generally satisfactory) or higher (Good, Very Good); an increase of 0.8% from the previous year
- The number of establishments requiring improvement (rated 0,1,2) fell from 26 to 20 during 2019/20.
- The number of establishments demonstrating very good hygiene standards (rated 5) increased from 541 to 574 during 2019/20.

6.2 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 97% over the past 8 years.

	April 2013	April 2014	April 2015	April 2016	April 2017	April 2018	April 2019	April 2020
Number of establishments within scheme	695	719	764	737	704	697	714	727
Number rated 3 or higher	620	663	718	712	674	675	688	707
Number rated 0, 1 and 2	75	56	46	25	30	22	26	20
Percentage rated 3 or higher	89%	92%	94%	96.6%	95.7%	96.8%	96.4%	97.2%
Percentage rated 0, 1 and 2	11%	8%	6%	3.4%	4.3%	3.2%	3.6%	2.8%

Policies and other considerations, as appropriate	
Council Priorities:	Insert relevant Council Priorities: <ul style="list-style-type: none"> - Support for businesses and helping people into local jobs - Our communities are safe, healthy and connected
Policy Considerations:	None noted
Safeguarding:	None noted
Equalities/Diversity:	Equality Impact Assessment already undertaken, issues identified actioned
Customer Impact:	Customers of food establishments (manufacturers, retailers, caterers and importers) can enjoy safe, hygiene food
Economic and Social Impact:	The work will enable the safe reopening of many businesses that were closed during the lockdown period. The work will help to build business and consumer confidence.
Environment and Climate Change:	None noted.
Consultation/Community Engagement:	Food Standards Agency Public Health England
Risks:	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.
Officer Contact	Lee Mansfield Environmental Health Team Manager Lee.mansfield@nwleicestershire.gov.uk