

NORTH WEST LEICESTERSHIRE DISTRICT COUNCIL

CABINET – 16 JUNE 2015

Title of report	ENVIRONMENTAL HEALTH - FOOD SAFETY SERVICE DELIVERY PLAN 2015/16
Key Decision	<p>a) Financial Yes</p> <p>b) Community Yes</p>
Contacts	<p>Councillor Alison Smith MBE 01530 835668 alison.smith@nwleicestershire.gov.uk</p> <p>Chief Executive 01530 454500 christine.fisher@nwleicestershire.gov.uk</p> <p>Head of Legal and Support Services 01530 454762 elizabeth.warhurst@nwleicestershire.gov.uk</p>
Purpose of report	<p>To inform Members of the content of the Food Safety Service Delivery Plan 2015/16 as required by the Food Standards Agency</p> <p>To inform Members of the performance against the 2014/15 service delivery plan</p>
Reason for Decision	<p>To approve the content of the Food Safety Service Delivery Plan 2015/16 as required by the Food Standards Agency.</p>
Council Priorities	<p>These are taken from the Council Delivery Plan:</p> <p>Business and Jobs</p> <p>Homes and 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>The financial and staffing resources required are detailed in the Service Plan and are included in the approved budget for 2015/16</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>

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 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. Food Standards Agency – Food Law Code of Practice (England) (Issue: April 2015)
Recommendations	(1) THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2015/16 APPENDED TO THIS REPORT BE APPROVED (2) THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2014/15 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 2015/16 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 plating 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 does provide 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 2015/16 PLAN

The focus of work will be in the following areas:

- A programme of frequent food safety inspections/coaching visits targeting 20 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 the Fake Festival Ashby, Download Festival Castle Donington and the Sausage & Cider and Strawberry Fields Festivals 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 2016 to those food business achieving excellence in food hygiene standards during 2015. (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.

On 1 April there were 907 food businesses registered within our district, 764 of which are covered within the scope of the national food hygiene rating scheme. 718 of the 764 food businesses have a hygiene rating of 3, 4 or 5 (broadly compliant with food hygiene law).

4.2 The following 3 targets have been set:

- To reduce the number of food establishments rated 2 or lower to 40.
- 15 of the 20 food establishments included within the 'Non-compliant Intervention' programme to become broadly compliant with food hygiene law
- To respond to 93% of service requests in line with service standards

5.0 SUCCESSES AND ACHIEVEMENTS IN 2014/15

Key successes in 2014/15 included:

- 100% (54) of programmed inspections / audits at high risk food establishment were carried out
- 99% (431 of 435) of programmed food interventions were carried out. The remaining 4 interventions were carried out in April.
- 90% (18 of 20) non compliant establishments selected to receive an enhanced level of intervention saw their hygiene standards improve significantly
- The number of food establishments rated as 3 or higher using the national food hygiene rating scheme increased from 663 to 718

5.1 A planned programme of interventions – 100% high risk (risk category A and B) inspections achieved

Resource was targeted at the most high risk establishments with 100% of high risk and 99% of medium risk (risk category C and D) interventions being achieved.

5.2 Non-Compliant Enhanced Intervention Project – 90% success rate

A programme of frequent visits were made to 29 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 29 establishments ceased trading throughout the year. On 31st March 2015, 18 of the remaining 20 establishments (90%) were deemed to be broadly compliant with food hygiene law (minimum hygiene rating of 3). All of the establishments brought up to a compliant standard were found to have maintained that standard at the point of receiving an unannounced inspection with 6 achieving the maximum hygiene rating of 5.

The intervention approach used (frequent verification visits followed by a programmed 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 2015/16 focussing on a further set of 20 non compliant establishments.

5.3 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 improved.

The table below shows how the number of food establishments rated as 3 or higher has increased over the past 2 years.

	April 2013	April 2014	April 2015
Number of establishments rated 3 or higher	620	663	718
Number of establishments rated 0, 1 and 2	75	56	46