

NORTH WEST LEICESTERSHIRE DISTRICT COUNCIL

CABINET – 14 JUNE 2016

Title of report	ENVIRONMENTAL HEALTH - FOOD SAFETY SERVICE DELIVERY PLAN 2016/17
Key Decision	a) Financial Yes b) Community Yes
Contacts	Councillor Alison Smith MBE 01530 835668 alison.smith@nwleicestershire.gov.uk Interim Director of Resources 01530 454833 andrew.hunkin@nwleicestershire.gov.uk Head of Legal and Support Services 01530 454762 elizabeth.warhurst@nwleicestershire.gov.uk
Purpose of report	To inform Members of the content of the Food Safety Service Delivery Plan 2016/17 as required by the Food Standards Agency To inform Members of the performance against the 2015/16 service delivery plan
Reason for Decision	To approve the content of the Food Safety Service Delivery Plan 2016/17 as required by the Food Standards Agency.
Council Priorities	Business and Jobs Homes and Communities
Implications: Financial/Staff Link to relevant CAT Risk Management Equalities Impact Screening Human Rights	The financial and staffing resources required are detailed in the Service Plan and are included in the approved budget for 2016/17 Business CAT 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. Equality Impact Screening already undertaken, issues identified actioned; None

Transformational Government	None
Comments of Head of Paid Service	Report is satisfactory
Comments of Deputy Section 151 Officer	Report is satisfactory
Comments of Deputy Monitoring Officer	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/frameworkagreementn05.pdf Food Standards Agency – Food Law Code of Practice (England) (Issue: April 2015) https://www.food.gov.uk/enforcement/enforcework/food-law
Recommendations	(1) THAT THE ENVIRONMENTAL HEALTH FOOD SAFETY SERVICE DELIVERY PLAN 2016/17 APPENDED TO THIS REPORT BE APPROVED (2) THAT THE PERFORMANCE AND ACHIEVEMENTS IN 2015/16 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 2016/17 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 2016/17 PLAN

The focus of work will be in the following areas:

- 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);
- A programme of frequent food safety inspections/coaching visits targeting 15 non-compliant food establishments (Paragraph 4.1.2 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 Download Festival Castle Donington. 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. Food establishments will be encouraged to display their rating, with a particular focus being placed on Coalville town centre. (Paragraph 4.10 and 4.11);
- To present the Food Hygiene Award 2016 to those food business achieving excellence in food hygiene standards. (Paragraph 4.12 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 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 916 food businesses registered within our district, 737 of which are covered within the scope of the national food hygiene rating scheme. 712 of the 737 (96%) 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
1 – Major improvement necessary	16
2 – Improvement necessary	8
3 – Generally satisfactory	59
4 – Good	136
5 – Very Good	517

4.2 The following 4 targets have been set:

- To reduce the number of food establishments rated 2 or lower to 20.
- 10 of the 15 food establishments included within the ‘Non-compliant Intervention’ programme to become broadly compliant with food hygiene law
- To complete 100% of interventions due at high risk establishments
- To respond to 93% of service requests in line with service standards

5.0 SUCCESSES AND ACHIEVEMENTS IN 2015/16

Key successes in 2015/16 included:

- 21 of 23 non compliant establishments selected to receive an enhanced level of intervention saw their hygiene standards improve significantly, becoming broadly compliant with food hygiene law
- The percentage of food establishments rated as 3 or higher (generally satisfactory or better) using the national food hygiene rating scheme increased from 94% to 96%
- The number of food establishments rated as 0,1 or 2 (requiring improvement) using the national food hygiene rating scheme reduced from 46 to 25

5.1 Non-Compliant Enhanced Intervention Project

A programme of frequent visits were made to 23 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. On 31st March 2016, 21 of the 23 establishments were deemed to be broadly compliant with food hygiene law (minimum hygiene rating of 3).

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 2016/17 focussing on a further set of 15 non compliant establishments.

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 continued to improve over recent years.

The table below shows how the percentage of food establishments rated as 3 or higher has increased over the past 4 years.

	April 2013	April 2014	April 2015	April 2016
Number rated 3 or higher	620	663	718	712
Number rated 0, 1 and 2	75	56	46	25
Percentage rated 3 or higher	89%	92%	94%	96%
Percentage rated 0, 1 and 2	11%	8%	6%	4%