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## Public Protection Partnership Food and Feed Plan – Summary

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### 1. Food Hygiene Service

1.1 **Scope of Commercial Team** – enforcement of Food Hygiene Legislation and Infectious Disease Control, enforcement of Health and Safety at Work Legislation including investigation into workplace accidents and fatalities, enforcement of Smokefree Legislation, and public health work. Service requests on these areas from business and the public also form a part of the work. We are also the Primary Authority for Waitrose, Prezzo and HiPP.

1.2 **Team Priority** - Investigations into major injuries and fatalities, investigations into serious breaches of food and H&S legislation, investigations into serious public health breaches and programmed food inspection work are given priority. As such resource can be reallocated from programmed health and safety topic inspections and public health topics.

1.3 **Resource** – there are 14 Officers (12.82 FTE) (includes Team Manager and Principal Officer) which equates to 9.21 FTE for Food Hygiene and 3.61 FTE for Health and Safety.

Revenue £11,242

Fee Income £12,000

1.4 **Programmed Food Inspection Work** - There are close to 3,300 food businesses across the three authorities. These range from large manufacturers through to small scale caterers operating from home such as child minders. Each presents their own risk profile based on the type and scale of business and the history of the operator and the findings at inspection. In the 2018 19 inspection year 1,940 of these premises are due to be inspected. The lowest risk premises are permitted under the Food Law Code of Practice to be subject to alternative enforcement in the form of a food hygiene questionnaire.

We will undertake routine, planned inspections of premises based on current risk assessment criteria set by Food Standards Agency COP







In terms of programmed food inspections carried out we achieved 100% of food hygiene inspections across the 3 areas for 2017 18, this is despite a reduction in staffing levels. This was achievable due to a number of inspections being carried out as out of work hours inspections by the team and because food inspections were given priority over other team work. As a consequence there was work which we were not able to complete, for example,

- Health and safety topic inspections reduced to 51%
- Food related projects put on hold
- Quality Management System procedure updating on hold
- Eat Out Eat Well award scheme put on hold
- Reduced samples taken
- Reduced time on the zero / one project
- Reduced time on quality monitoring and competency assessments of officers

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In the service plan for 2018 19 it is noted that there has been a realignment of Senior officers duties to enable statutory monitoring of officers' competence and quality of work and to ensure consistency; the officers have been allocated additional numbers of inspections which will be monitored to see if targets are being reached and controls will be implemented as necessary. This is monitored through monthly performance reports and risk register.

1.5 Food Safety Rating Scheme – The results of the Authorised Officers risk rating at inspections are converted to a score and this is uploaded onto the Food Standards Agency Food Safety Rating Scheme website (FHRS). This promotes good businesses, encourages poorer performers to improve and gives the consumer an informed choice as to where to eat. For these reasons we will continue to support this scheme.

Score	Number premises at start April 2017 (Percentage)			Number premises April 2018 (Percentage)		
	BF	WB	Wok	BF	WB	Wok
 FOOD HYGIENE RATING 5 VERY GOOD	360 (61%)	798 (70%)	598 (66%)	404 (70.5%)	762 (72%)	620 (78%)
 FOOD HYGIENE RATING 4 GOOD	145 (25%)	179 (16%)	124 (14%)	112 (19.5%)	177 (17%)	119 (15%)
 FOOD HYGIENE RATING 3 GENERALLY SATISFACTORY	53 (9%)	78 (7%)	42 (5%)	42 (7%)	72 (6%)	36 (4%)
 FOOD HYGIENE RATING 2 IMPROVEMENT NECESSARY	15 (2%)	21 (1.8%)	10 (1%)	8 (1%)	26 (2%)	15 (2%)
 FOOD HYGIENE RATING 1 MAJOR IMPROVEMENT NECESSARY	17 (2%)	17 (1.7%)	16 (2.6%)	7 (1%)	13 (1%)	5 (0.6%)
 FOOD HYGIENE RATING 0 URGENT IMPROVEMENT NECESSARY	1 (0.2%)	0 (0%)	0 (0%)	0 (0%)	1 (0.1%)	0 (0%)

### 1.6 Performance indicators of Commercial Team - Food Hygiene

These will be reported on quarterly in 2018 19

**Broadly Compliant** - describes the % of the food premises that have 'some non-compliances' for food hygiene and for structure (and cleaning) and are 'satisfactory' in terms of our Confidence in Management. They are not compliant premises and still have food hygiene contraventions on inspection.

**Broadly Compliant**

To ensure that premises meet satisfactory compliance for the manufacture, preparation and sale of food.

**TARGET = 90%**

**Fully Compliant** - describes the % of the food premises that have no non compliances at their food inspection ie no statutory requirements under food safety law (there may be recommendations). This indicator has not been previously used and so there will be no comparison data either locally or nationally

**Fully Compliant**

To ensure that premises meet full compliance for the manufacture, preparation and sale of food.

**TARGET = 20%**

**Statutory Requirements at Inspection -**

This indicator is similar to fully compliant – it attempts to show the percentage of food inspections carried out where the officer has to take a statutory intervention as the premises are operating in a way that does not comply with relevant legislation. Again, this indicator has not been previously used and so there will be no comparison data either locally or nationally. It will however show what % of premises are required to make improvements following our inspection visits and therefore shows the impact of the inspection regime.

**Statutory Requirements at Inspection**

To demonstrate the activity of the team in ensuring compliance with legislation

**TARGET = it is not appropriate to set a target to work towards his year as this will be a comparison over the next years**

**Zero / One Score Food Hygiene Rating Indicator**

Ensure that food premises rated zero and one in the Food Hygiene Rating Scheme at the start of the inspection year achieve a rating of Broadly Compliant or above (3 score and above) by their next full inspection visit (subject to pending enforcement action). The scope of the project will include premises that are zero and one at the start of the inspection year in April; and their next inspection date falls within the inspection year or a requested rescore falls within the inspection year (as this is the date by which another score can be given)

**Zero / One Score**

To ensure that poorly performing premises are brought to 'Broadly Compliant'

**TARGET = 75%**

**New Premises inspection within 28 days**

New food premises will receive their initial inspection within 28 days of trading commencement where the business has notified us of opening by Registering as a food business. This is so that new businesses are given the assistance they need at an early date to make them aware of their responsibilities and to ensure food premises across the Boroughs prepare and serve food that is safe to eat. It also promotes ensures a level playing field for all food businesses and promotes economic growth

Inspect new food businesses within 28 days of notified date of trading commencement

**TARGET = 75%**

1.7 Risk of a Reduced Food Enforcement Service / Reduced Targets For Food Inspections (Full table listed in Food and Feed Service Plan)

<p>Routine inspections of food premises.</p>	<p>Undertake routine, planned inspections of premises based on current risk assessment criteria set by Food Standards Agency COP</p> <p>Undertake initial assessment of all new food businesses regardless of risk. Provide consumers with information relating to hygiene standards. Inspections within 28 days of opening or due date</p>	<ul style="list-style-type: none"> <li>• A statutory function (Regulation (EC) 882/2004); FSA COP</li> <li>• Poor hygiene standards in individual premises and standards for district generally would drop.</li> <li>• As food hazards are not detected there will be a direct impact on personal and public health and consumer protection.</li> <li>• Reduction in inspections can affect the accuracy of the Food Hygiene Rating Scheme which will undermine the system and will give the consumer incorrect information on the standards of the premises.</li> <li>• Also removes the ability of the consumer in making an informed choice of where to eat</li> <li>• Can mislead the consumer as the information on FHRS will not be maintained up to date ie a 5 score may no longer be 5.</li> <li>• In addition the fact that all inspection data is published along with the last inspection date premises not receiving an inspection will be in the public domain.</li> <li>• There will be an impact on the Broadly Compliant figure (percentage of premises which meet satisfactory compliance for the manufacture, preparation and sale of food) which is used by the FSA and is a Performance Indicator.</li> <li>• There will be an effect on the performance indicator to Inspect new food businesses within 28 days of notified date of trading commencement which helps to encourage new businesses.</li> <li>• Increasing service request numbers and infectious disease notifications.</li> <li>• Increasing pest population in the Council areas.</li> <li>• Missed opportunities to take formal enforcement action against premises.</li> <li>• Increased complaints of inequality from businesses within the community against the council as an enforcing authority.</li> <li>• Poor public perception of service and increase in complaints about the service and ombudsman complaints.</li> <li>• FSA monitor to ensure service carries out the food inspection to the service level set down in the FSA Code of practice which details frequency of inspection and that work is carried out to the standard in COP; sanction can remove service and charge Council for running of service.</li> <li>• Reduction in staffing can lead to reduction in monitoring activity with officers leading to a failure to comply with FSA COP Competency and Authorisation of officers.</li> <li>• Not inspecting the lower risk premises can also lead to an inaccurate database, it is in the COP that the LA database remains accurate.</li> <li>• In addition low risk premises can change hands and management and can become high risk and without an inspection regime this would be missed leading to public safety issues.</li> </ul>
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Description	Service Level Comment	Consequences if no or reduced service.
Food safety service requests	Responding to all service requests and complaints from business and individuals about food, food premises, food hygiene etc.	<ul style="list-style-type: none"> <li>• A statutory function (Regulation (EC) 882/2004); FSA COP</li> <li>• Poor hygiene in premises could be missed.</li> <li>• Food hazards could be overlooked.</li> <li>• We use investigations to prevent similar occurrences</li> <li>• Direct impact on food hygiene and food quality and therefore, public health and consumer protection.</li> <li>• Increasing service request numbers and infectious disease notifications.</li> <li>• Increasing pest population in the Council areas.</li> <li>• Missed opportunities to take formal enforcement action against premises.</li> <li>• Increased complaints of inequality from businesses within the community towards us as the enforcing authority.</li> <li>• Poor public perception of service and increase in complaints about the service and ombudsman complaints.</li> <li>• FSA monitor to ensure service carried out to standard in COP; sanction can remove service and charge Council for running of service.</li> <li>• Reduction in staffing can lead to reduction in monitoring activity with officers leading to a failure to comply with FSA COP Competency and Authorisation of officers.</li> </ul>

## 2.0: Food Standards and Animal Feed Controls

### 2.1: Resource - People

- There are a total of 10 officers within the Trading Standards Service currently competent to carry out food standards enforcement activity.
- There are 4 officers currently competent to carry out enforcement activity in relation to animal feed. Two of which are competent to carry out feed standards enforcement and all four are competent to carry out feed hygiene and food safety enforcement at primary production (farms).
- The Lead Officer / Competent Officer for Food Standards and Animal Feed Controls is Tammie Hambridge, Senior Trading Standards Officer
- The Head of the Food Standards and Animal Feed Service is Sean Murphy, Public Protection Manager

### 2.2: Resources – Financial

- The allocation for food and feed sampling and analysis for 2018/19 will be 25K
- The expected grant to be received for feed work from the Food Standards Agency is tbc
- The income target for feed work conducted on behalf of other authorities for 2018/19 is £20K (to include Oxfordshire, Hampshire, Bucks and Surrey, Slough and West Sussex and East Sussex)
- The total estimated net spend on the Food Standards and Feed Standards / Hygiene enforcement programme in 2018/19 will be £97K including officer time.

### 2.3: Official Controls – Inspections and Sampling

- The number of food standards inspections and interventions conducted in 2018/19 are: 42 High Risk, 204 Medium Risk and 814 Unrated.
- A review will also take place of low risk premises and where appropriate risk based interventions will be carried out.
- The total number of risk based feed inspections programmed for 2018/19 is 26 plus 6 High Risk Food Hygiene at primary production
- Total number of food and feed samples to be carried out in 2018/19 will be at least 120. These will be based on complaints, locally produced items or part of regional food and feed surveys.

### 2.4: Additional Food Standards and Feed Activity

The promotion of food standards and feed safety will be achieved through local initiatives and publicity and by supporting national initiatives. The Partnership will aim to :

- contribute to the wider public health agenda through the promotion of healthier eating options.
- raise awareness of food issues to local food businesses and residents
- Act as Primary Authority for Prezzo Restaurants and HiPP Nutrition (Baby foods)
- undertake 20 educational talks
- give advice to local business at the time of routine visits about upcoming changes to legislation.
- ensure that the effectiveness of promotional activities are evaluated via feedback from businesses and the public
- make use of the many guidance leaflets for business on feed and food topics that are available to download from [www.businesscompanion.info](http://www.businesscompanion.info) and from the FSA
- Investigation and where appropriate (in line with enforcement policy) prosecution of offenders

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