
Public Protection Partnership Official Feed and Food Controls Service Plan 2019-2020 – Summary

1. Feed and Food Service Delivery

Scope – Compliance and enforcement of feed, food hygiene and food standards matters falls within the remit of the Public Protection Partnership (PPP). The service also has a number of Primary Authority arrangements that fall within Food and Feed regulation. For example, Waitrose, Prezzo and HiPP.

Priority – Priorities for the service are set against the context of the PPP strategic assessment and associated controls (work plans). Decision making is based upon risk, and informed by using the principles formed out of the national intelligence model.

Investigations into serious breaches of feed and food related legislation, audit and inspection of high risk premises is modelled using the Food Standards Agency (FSA) risk rating and /or where serious public health breaches are known are given priority.

Resource – there are a number of officers within PPP who are able to carry out investigations, audit, intervention and inspection. The resources required for the 19/20 programme to deliver on the plan against the basic level of compliance interventions equates to almost 12,000 hours of officer time. (for example, this would not account for any follow-up actions such as formal notices, compliance re-visit and prosecutions).

Marginal resource costs offset is achieved through cost recovery from sources such as primary authority role, grant funding & export certification charges. This equates to around £24 000.

Programmed Work - There is no pre-requisite for operating a food business other than registration. There are close to 3,200 food businesses across the three authorities at any given time, and the authority's understanding of how frequent an establishment requires an inspection is based largely on the initial contact, intelligence and inspection of the business premises. Each premises will have its own risk profile generated based on factors such as management arrangements, structure, product type and scale of business – all of which determines the subsequent frequency and type of intervention required.

In the 2019/20 inspection year, around 4000 interventions across the regulatory field of feed, food hygiene and food standards official controls are due (or required) in order to review the existing profile and/or create a profile. The known 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. There is also earned recognition (light touch) for low risk premises regulated for food standards matters.

Planned inspections of premises are based on current risk assessment criteria set by Food Standards Agency Code of Practice.

In terms of programmed inspection work within the Food and Feed service delivery plan, there is an appreciation of the wider context in delivering associated activity based upon risk. These services include;

- Quality Management System procedure updates
- Planned Work Activity linked to cross cutting and food related matters
- Reactive infectious disease investigations

- Regulatory requirements relating to licensable activity
- Regulatory requirements concerned with private water supplies
- Retaining delivery of the Food Hygiene Rating Scheme
- Food and Feed related (e-crime) investigations
- Nutritional Public Health Schemes, E.g. Eat Out Eat Well
- Local, regional and National sampling programmes
- Quality monitoring and competency assessments of relevant officers

Proposed JPPC performance indicators

These will be reported quarterly in 2019-20 and in line with the PPP performance indicators and are broadly the same as previous years.

Broadly Compliant - describes the % of the food premises that have 'some non-compliances' for food hygiene and for structure (and cleaning) and are at least 'satisfactory' in terms of confidence in management. They are not fully compliant premises and may still have food hygiene contraventions on inspection. **TARGET = 90%**

High Risk Premises Inspections in year – This would be defined as those premises that present the greatest risks to the consumers and are due a least one inspection in-year, and line with the CoP frequency of inspection risk programme. This would include all primary production feed and food premises, approved premises as well as premises that would be classified as A & B (for hygiene), or 'High' for food standards and those which are not broadly compliant. **TARGET = 100%**

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. **TARGET = 75%**

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