

**Purpose**

The Food Standards Agency requires all food authorities to have a Food Safety Service Plan to ensure that national priorities and standards are addressed and delivered locally. The Framework Agreement on Local Authority Food Law Enforcement which provides guidance on Food Safety Service Plans advises that they should be submitted to the relevant member forum for approval to ensure local transparency and accountability. This report presents the Food Safety Service Plan for 2015/2016.

**1. Background**

- 1.1 The Food Standards agency requires all food authorities to have a Food Safety Service Plan to ensure that national priorities and standards are addressed and delivered locally. The Framework Agreement on Local Authority Food Law Enforcement which provides guidance on Food Service Plans advises that they should be submitted to the relevant member forum for approval to ensure local transparency and accountability.
- 1.2 The draft Food Safety Service Plan 2015/2016 is at Annex A
- 1.3 The Licensing Committee will be reviewing progress against the objectives contained within the 2015/2016 Food Safety Service plan later in the year. The headlines are as follows:
  - a. The number of Food Businesses in the Borough which are “Broadly Compliant” with food hygiene law remains high at 95%. This figure is particularly good as there were 96 new businesses inspected over the course of the last year.
  - b. Officers carried out 436 food safety interventions with 100% completed within the due date. All interventions completed were of the correct standard and quality.
  - c. We continue to support our two Primary Authority Partnerships (PAPs) with Exclusive Hotels, the owners of Pennyhill Hotel, and Krispy Kreme Doughnuts.
- 1.4 In 2015/2016 the Council intends to build on the success of the Food Hygiene Rating System and maintain the proportion of food businesses which are “Broadly Compliant” with food hygiene laws to at or above 95%.

The number and percentage of broadly compliant food businesses has increased consistently since 2009/10. In 2009/10 83% of food businesses were broadly compliant. Officers have done a significant amount of work with the non-broadly compliant businesses to achieve these improvements. Over the next year focus will be on sustaining the

improvements in the businesses and continuing to take action in non-compliant businesses.

- 1.5 There will be more focus on conducting the first inspection at premises within 28 days of registering and conducting programmed interventions within 14 day before or after the due date target.
- 1.6 Officers continue to regulate food hygiene standards consistently and in accordance with the Council's Enforcement Policy.
- 1.7 The sampling and environmental swabbing programme will continue in 2015/16 and will include foods of animal origin or non-animal origin.

## **2. Options**

- 2.1 The options are to recommend the approval of the Food Safety Service Plan for 2015/2016 with or without amendments.

## **3. Proposal**

- 3.1 The proposal is for the Licensing Committee to review and comment on the attached Food Safety Service Plan for 2015/2016.
- 3.2 The Executive, at its meeting on 28 July 2015, will be asked to approve the Food Safety Service Plan for 2015/2016. Any comments made by this committee will be incorporated in this report.

## **4. Resource Implications**

- 4.1 There are no additional resource implications arising from this report.
- 4.2 The Council employs 2.5 FTE officers to enforce food safety in 640 food businesses.

## **5. Recommendation**

- 5.1 The proposal is for the Licensing Committee to review the attached Food Safety Service Plan for 2015/2016 and recommend its adoption by the Executive.

## **6. Background Papers**

- 6.1 Further information on the requirement and contents of Food Safety Service Plans can be found at <http://www.food.gov.uk/multimedia/pdfs/frameworkjuly04.pdf>.

Annexes:	Annex A – Food Safety Service Plan 2015/16
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