

Food Safety Service Plan 2018/19

Summary

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 2018/19.

Wards Affected: All

Recommendation

The Licensing Committee is advised to resolve that the Food Safety Service Plan 2018/19 attached at Annex A to this report be approved.

1. Resource Implications

- 1.1 There are no additional resource implications arising from this report. The total budget for the food safety service, including salaries, support services, equipment, etc. is £ 233,700.
- 1.2 The Council employs 2.20 FTE officers to enforce food safety in 628 food businesses.

2. Key Issues

- 2.1 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.
- 2.2 The draft Food Safety Service Plan 2018/19 is attached at Annex A.
- 2.3 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 96.1%. This figure is particularly good as there were 86 new businesses inspected over the course of the last year. Broadly compliant businesses are those which receive a rating of 3, 4 or 5 in the food hygiene rating scheme. The small percentage of 0,1 and 2 rated businesses are subject to written warnings, hygiene improvement notices or voluntary / emergency closure depending on the severity of non-

compliance. The number of broadly compliant businesses can vary each year depending on the inspection cycle as some premises require inspection only once every 18 months and therefore are not inspected every inspection year. Also businesses open and close, so the business profile and inspection programme can vary from year to year.

- b. Officers carried out 307 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 four Primary Authority Partnerships (PAPs) with Exclusive Hotels, the owners of Pennyhill Hotel & Spa, Krispy Kreme Ltd, Kerry Food Ltd and Manning Impex Ltd which is a food importer. The PAP scheme entitles businesses or organisations which operate across local authority boundaries to ask for a Partnership with a Local Authority (LA). Those businesses are expected to work closely with the LA to ensure they comply with the Regulations that apply to them. This is expected to lead to greater compliance by the business, but also greater consistency and co-ordination of regulatory enforcement by LAs.
- 2.4 In 2018/19 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.
- 2.5 We will continue to 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.
- 2.6 Officers continue to regulate food hygiene standards consistently and in accordance with the Council’s Enforcement Policy.
- 2.7 The food sampling and environmental swabbing programme will continue in 2018/19 and will include imported foods from third country of animal origin and non-animal origin.

3. Options

- 3.1 The options are to approve or to amend the attached Food Safety Service Plan for 2018/19.

4. Proposals

- 4.1 The proposal is for the Executive to approve the attached Food Safety Service Plan for 2018/19.

5. Supporting Information

- 5.1 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>.

6. Corporate Objectives And Key Priorities

- 6.1 The food safety service helps meet the following Corporate Objectives in the Council's Five Year Strategy:
- 6.2 **Place** – continued focus on our vision to make Surrey Heath an even better place to live. Clean, green and safe. Where people enjoy and contribute to a high quality of life and a sustainable future.
- 6.3 **Prosperity** – to sustain and promote our local economy so people can work and do business across Surrey Heath, promoting an open for business approach that attracts investment and complements our place.
- 6.4 **People** – to build and encourage communities where people can live happily and healthily in an environment that the Community is proud to be part of.
- 6.5 **Performance** – to deliver effective and efficient services better and faster.

7. Legal Issues

- 7.1 In the United Kingdom Food Safety Law is enforced by officers employed by local authorities and port health authorities who are collectively known as Food Authorities. The enforcement of food safety law is one of the Council's statutory functions.
- 7.2 The Central Competent Authority for the arrangement of food official controls is the Food Standards Agency. Statutory guidance on the way that official controls should be carried out is provided in the Food Law Code of Practice and this is supported by non-statutory guidance in the Food Law Practice Guidance. Further guidance is provided by the Food Standards Agency with respect to the delivery of official controls by food authorities in the Framework Agreement which also sets out the Agency's arrangements for food authorities.
- 7.3 The Food Standards Agency's power to monitor and audit local authorities is contained in the Food Standards Act 1999. The Food Standards Agency follow-up action to Agency audits will depend on the

level and type of non-conformance identified and the action plan produced by the local authority. Follow-up arrangements by the Agency will, in some circumstances, include re-visits to local authorities. Where these arrangements identify a local authority failing to implement all or part of their action plan, subsequent Agency action will be considered on a case by case basis.

8. Risk Management

- 8.1 Failure of the Authority to have an approved Food Law Enforcement Service Plan could result in criticism and even action by the Food Standards Agency and could have a detrimental effect on the reputation of the Council.

9. Equalities Impact

- 9.1 The food safety service has a positive impact on equality for those living and working in the Borough. The scoring of risk within the Food Law Code of Practice, which is assessed following each food hygiene inspection and dictates the next inspection due date, allows for extra scores to be given if vulnerable people are identified as the main consumer. For example, a higher score is given to hospitals, residential care homes and nursery schools as they cater for those suffering with ill-health, the elderly or under 5's and they therefore receive more frequent inspections to ensure food safety compliance. There are many ethnic minority food business operators and we provide translated information for them where necessary to assist with compliance.

Annexes	Annex A – Food Safety Service Plan 2018/19
Background Papers	None
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