

Ward: N/A

Key Decision: Yes/ No

Food Safety Service Plan for 2016/17 and update on food hygiene ratings

Report by the Director for Communities

1.0 Summary

- 1.1 This report reviews the performance of the food safety service for 2015/16 for Adur and Worthing. A joint service plan for the joint food safety enforcement functions has been produced in accordance with guidance issued by the Food Standards Agency (FSA) and is attached to this report as Appendix A.
- 1.2 An update on food hygiene ratings for Adur and Worthing is given in this report.

2.0 Background

- 2.1 The Food Standards Agency (FSA) came into being in April 2000 and published a Framework Agreement which sets out the arrangements to be operated by local authorities for the enforcement of food safety. It provides detailed guidance on the matters which should be included in an annual Food Safety Enforcement Service plan.
- 2.2 The Executive Members for Health and Wellbeing endorsed the Food Safety Service Plan for 2015/16 in February 2017 (JAW/010/15-16).
- 2.3 The Adur and Worthing Environmental Health teams combined in December 2010 and since then have been adopting joint procedures and ways of working.

3.0 Review of Service Delivery in 2015/16

- 3.1 The following paragraphs review and comment upon performance relating to specific service elements.
- 3.2 *Food premises inspections*
The inspection programme is logged on Northgate M3 Environmental Health software. The Adur and Worthing M3 databases were merged during the time period 2013-14. The numbers of inspections planned and undertaken for 2015/16 are given in the following table which is based on the Local Authority Enforcement Monitoring System (LAEMS) return for 2015/16:

Number of inspections planned for 2015/16	457 (A-D)
% of high risk (A-B) premises inspected	100 (56 out of 56 done within the targeted period)
% of medium risk (C) premises inspected	99.4 (169 out of 170 done within the targeted period)
% of low risk (D) premises inspected	98.7 (151 out of 153 done within the targeted period)
% of low risk (E) premises inspected or subject to Alternative Intervention Strategy (usually a questionnaire)	96.1 (123 out of 128 done within the targeted period)
Number of follow up visits undertaken to check for compliance	212
Total number of new businesses inspected	194

The percentage figures for inspections achieved show an increase on previous years.

3.3 *Complaints relating to foodstuffs and food premises*

48 complaints relating to unsatisfactory food stuffs purchased or consumed within the district were received in 2015/16. These complaints include those relating to mouldy and decomposed food, out of date food, food contaminated with foreign objects and other labelling issues. (This is a decrease on last year's figure). 77 complaints were received regarding unsatisfactory hygiene within food premises (also a decrease on last year's figure).

3.4 *Enforcement activity*

The table below shows the number of formal actions taken in 2015/16:

Number of written warnings issued	483
Number of Hygiene Improvement Notices served	2
Number of premises where Hygiene Emergency Prohibition Notices were served	0
Number of premises where a Voluntary Closure was accepted	2
Prosecutions against businesses for poor conditions	0

Number of premises subject to seizure, detention or surrender of food	2
Simple cautions issued against businesses for food safety offences	0

Written warnings are given where one or more legal contraventions are found. These may be relatively minor but must be logged with the FSA as written warnings.

3.5 *Advice to businesses*

The service has maintained a commitment to providing advice and assistance to businesses on legal requirements and best practice. 42 requests for advice were logged for 2015/16.

3.6 *Food sampling*

40 samples, including egg products, fish products, cooked meats, salads, herbs and spices, prepared dishes and surface swabs were taken as part of the annual microbiological food sampling programme run in conjunction with Public Health England and the Sussex Food Liaison Group and the Councils' own program of sampling butchers' shops. Of these, there were 5 unsatisfactory results for cooked meats, 1 unsatisfactory result for egg products, 1 unsatisfactory result for herbs/spices and 1 unsatisfactory result for surface swabs. The analyses were carried out by the Public Health England laboratory in Porton Down, near Salisbury.

3.7 *Control and investigation of outbreaks of food-related infectious diseases*

Notifications of infectious disease are received from Public Health England. Notifications are investigated and/or a letter sent to the patient to try and identify the source of infection and to ensure that the risks of spreading infection are minimised.

In 2015/16 215 reports of isolated cases associated with the consumption of food or water were received (this is down on the previous year). Of these the organism *Campylobacter* caused the majority of cases (130 cases). *Campylobacter* is a bacterium associated with the consumption of undercooked poultry, or cross-contamination from raw poultry to ready to eat foods and is presenting a problem nationally.

3.8 *Food safety incidents*

98 national food alerts, allergy alerts and product recall information notices were received from the FSA regarding potential food safety problems with particular types/batches of foodstuffs with national distribution. Of these most were warnings for information only but 2 national food alerts were acted on locally.

3.9 *Food safety promotion/education*

Adur and Worthing participated in the national Food Safety Week in June 2015 which was organised and co-ordinated by the FSA. This event is designed to promote food safety awareness to the public.

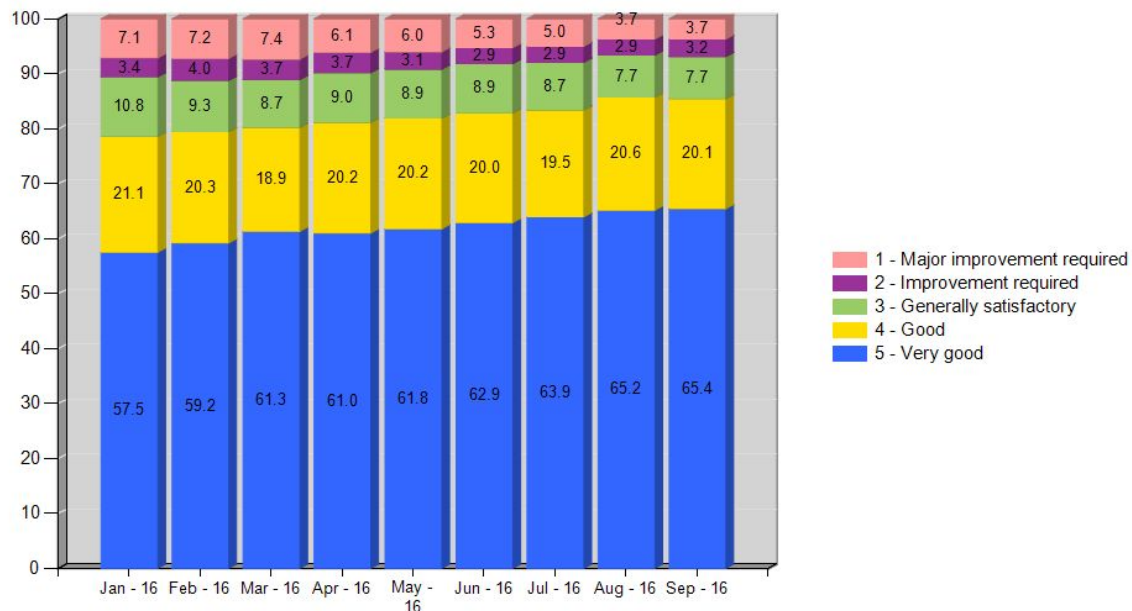
During 2015/16 food handlers were referred to external trainers during inspections and ethnic businesses were referred to those that provide training in their own language. Leaflets and information were also provided in their own languages.

3.10 National Food Hygiene Rating Scheme (FHRS)

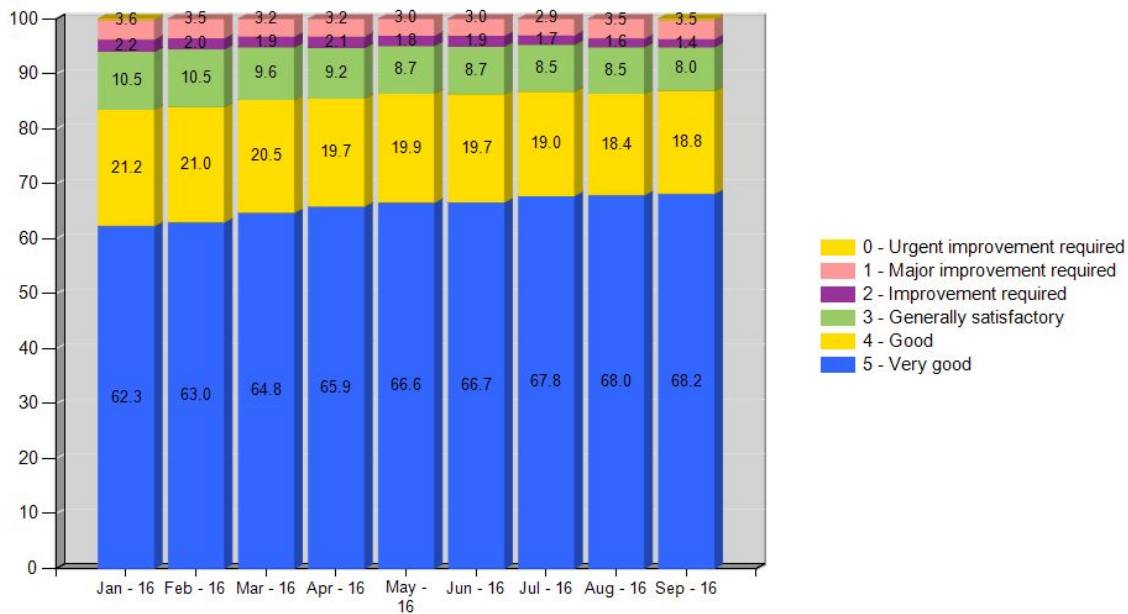
This was launched in Adur and Worthing in April 2011 together with other Sussex authorities, using grant funding from the FSA. It is a scheme to give consumers information on the hygiene standards within food premises that supply food directly to the public and rates premises from '0' ('urgent improvement needed') to '5' (very good). At the end of March 2016 91.9% of food premises within the scheme across Adur and Worthing had a rating of 3 or more – these are premises in which conditions are 'generally satisfactory' (broadly compliant).

3.12 Graphs showing food hygiene ratings across Adur and Worthing (source: FSA Food Hygiene Rating Scheme portal)

A. Distribution of FHRS ratings from end January – September 2016 (by percentage), for Adur



B. Distribution of FHRS ratings from end January – September 2016 (by percentage), for Worthing



Both of the above charts show an increase in the percentages of businesses with a score of 5 (“Very good”) for Adur and Worthing, compared with previous years’ figures. There is also a decrease in the percentage of those with a score of 1 (“Major improvement needed”).

4.0 Legal

4.1 The requirement to have a Food Safety Service Plan is laid down by the Food Standards Agency in its Framework Agreement on Official Feed and Food Law Controls by Local Authorities, Amendment Number 5, April 2010. This incorporates the existing Statutory Code of Practice, latest Guidance standards on Feed and Food law enforcement and a mechanism for implementing its powers under the Food Standards Act 1999 and Regulation EC No 882/2004.

5.0 Financial implications

5.1 There are no financial implications – the service plan requirements and any contingencies should be able to be met within the current budget, including that used for contractors, although it may not be possible to carry out an intervention in all low risk premises on the programme.

6.0 Recommendation

6.1 The proposed Food Service Enforcement Plan for 2016/17 is attached to this report in Appendix A. The structure and format are in accordance with the guidance in the FSA Framework Agreement. The same format has been retained to assist with the annual comparison in the review process.

6.2.1 The Executive Members are requested to note the food safety activities undertaken during 2015/16.

6.2.2 The Executive Members are requested to endorse the Food Safety Service Plan for 2016/17.

Local Government Act 1972

Background Papers:

Framework Agreement on Local Authority Food Law Enforcement – Food Standards Agency 2000 (amended 5 April 2010)

Food Service Plan 2015/16 Adur and Worthing Councils

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Schedule of other Matters

1.0 Council Priority

1.1 The proposal meets the Council priority to “deliver interventions that improve the health of our communities”.

2.0 Specific Action Plans

2.1 The proposal meets Priority 2 of the Adur & Worthing Public Health Delivery Plan to “create and develop healthy and sustainable places and communities”.

3.0 Sustainability Issues

3.1 Matter considered and no issues identified.

4.0 Equality Issues

4.1 Matter considered and no issues identified.

5.0 Community Safety Issues (Section 17)

5.1 Matter considered and no issues identified.

6.0 Human Rights Issues

6.1 Matter considered and no issues identified.

7.0 Reputation

7.1 Due to an increase in scrutiny and the wider availability of data, it is important to maintain quality of standards.

8.0 Consultations

8.1 Matter considered and no issues identified

9.0 Risk Assessment

9.1 Matter considered and no issues identified

10.0 Health & Safety Issues

10.1 Matter considered and no issues identified

11.0 Procurement Strategy

11.1 Matter considered and no issues identified

12.0 Partnership Working

12.1 Matter considered and no issues identified