

Review of the Food Service Delivery Plan 1 April 2017- 31 March 2018

1.0 Programmed Inspections

The table below shows the number of planned inspections and the number that were completed in the period 2017-18.

Inspections planned by risk category	Planned	Completed
A	0	0
B	32	32
C	131	126
D	235	114 inspected + 95 attended seminar = 209
E (Alternative enforcement strategy- questionnaire)	115	11 inspected + 80 questionnaires =91
Compliance revisits undertaken	---	153
New businesses inspected	---	196

The table shows that all B category (high risk) premises were completed, 5 C and 26 D premises failed to be inspected in the period 2017-18. These are carried over into 2018-19. 196 new businesses were inspected during 2017-18. It is important to note that no 'outside contractors' were recruited this year. Instead selected businesses were invited to attend a Food Safety Seminar in place of a programmed inspection, 95 businesses attended in total.

2.0 Formal Action

The table below shows the number of formal actions taken in the period 2017-18.

Type of Formal Action	Number
Written Warning (letter)	300
Hygiene Improvement Notice	0
Voluntary Closure	0
Seizure, detention, surrender of food	3
Emergency Prohibition Notice/ Order	0
Simple Caution	0
Prosecution	0

The main formal enforcement activity consists of issuing a letter after a programmed inspection has been carried out. In 3 instances food was surrendered under agreement of the food business owner. No prosecutions were taken by the Councils.

3.0 Food Sampling

The table below shows the type of foods sampled and the results.

Food Category	Number (30)	Satisfactory	Unsatisfactory
Meat, game, poultry	6	5	1
Prepared dishes	3	3	0
Material in contact with food	5	1	4
Others	16	16	0

Thirty samples were taken, 25 were satisfactory and 5 were unsatisfactory. Advice was given to the business owners who had received unsatisfactory results.

4.0 Control and investigation of outbreaks of food-related infectious diseases

The table below shows the number of notifications of infectious disease cases by confirmed causative organism.

Infectious Disease Organism	Number
Campylobacter	156

E.Coli	6
Salmonella species	33
Shigella	2
Cryptosporidium	21
Giardia	9
Hepatitis A	6

It is not possible to predict the number of notifications received per year and this activity creates a significant amount of reactive follow up work.

5.0 Food Complaints/ Premises Complaints

The table below shows the number of food complaints received. Food complaint types consisted of mouldy food, unfit, past use by date, pests, waste accumulation, unsatisfactory premises and shellfish picking. Food & illness complaints related to where food consumed was suspected of causing illness. Hygiene of premises complaints usually were reported by customers who were concerned about particular hygiene issues of premises.

Complaint Type	Number
Food Complaint	63
Food & Illness	38
Hygiene of Premises	76

Summary

The majority of the aims of the Food Safety Service Plan 2017- 18 were delivered however approximately 10% of the total inspections were not completed and hence were carried over into the current financial year.

In light of finite resources and the demands of reactive work such as food complaints and infectious disease cases, it is essential to use the provisions within the Food Law Code of Practice to use alternate means to 'official controls' when appropriate. It

is also important to carry out revisits only when necessary and in line with the Code of Practice guidance.

This section shall continue to find ways to improve our service delivery targets by incorporating better and more efficient ways of working.

In conclusion, broadly compliant food businesses are ones which have achieved a Food Hygiene Rating Score of 3, 4 or 5. As of 1 April 2018, **93.5%** of our food premises were broadly compliant.

David Currie
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