



Broxtowe  
Borough  
COUNCIL

APPENDIX

# Food Service Plan 2022-2023

## 1.0 Introduction

Broxtowe Borough Council (the Council) is committed to ensuring that food produced, sold or consumed in the district is safe to eat and does not pose a risk to public health.

This Food Service Plan sets out how the Council will deliver the elements of food safety and hygiene for which the Council has enforcement responsibility.

The requirement to have a Food Service Plan is laid down by the Food Standards Agency (FSA) in its Framework Agreement on Local Authority Food Law Enforcement. The FSA was established in April 2000 as an independent monitoring and advisory body and is the central competent authority responsible for food safety in the UK.

2021-2022 was another unprecedented year. All of the food safety team were involved in the COVID-19 pandemic response. The closure of many businesses and the adaptation of businesses to work in different ways significantly impacted the food safety interventions carried out. The guidance produced by the Food Standards Agency in prioritising interventions during this time and afterwards (The Recovery Plan) was implemented as appropriate. It was not possible to record every intervention carried out by the various teams, but at every restriction change relevant businesses were contacted and where information about new businesses or changes in how a business operated (e.g. to takeaway or delivery) was available, contact was made and advice was issued. Investigations into workplace and community cases of COVID 19, supporting contact tracing, participation in outbreak management teams, daily outbreak cells and other daily emergency planning cells such as the excess deaths cell at the height of the pandemic, enforcement of the rules on businesses closures and the increase in complaints dealt with by the wider team – such as noise, bonfires etc. affecting people staying at home placed additional demands on the service. Although restrictions eased in 2021/2022 this was only part way through the year and the backlog of food hygiene interventions which had built up, including an increase in food businesses registering during the period continued to impact on service delivery.

## 2.0 Food Safety Service Aims and Objectives

### 2.1 Aim

To maintain, and where possible improve, the health and wellbeing of residents and visitors to the borough of Broxtowe and the success of local food businesses by ensuring the safe production, processing, handling, storage, distribution and sale of food in the district.

### 2.2 Objectives

- To ensure that at all levels of the food chain, all food prepared, sold or offered for sale is wholesome and fit for human consumption.

- To operate the service in accordance with the relevant Code of Practice and the requirements of the Food Standards Agency.
- To implement the FSA Recovery Plan prioritising food safety interventions
- To keep accurate records of all food enforcement activities and maintain an accurate register of food businesses in the district
- To carry out food hygiene interventions in accordance with the minimum inspection frequencies and to standards determined by the Food Standards Agency
- To participate in the National Food Hygiene Rating Scheme providing information about businesses to facilitate customer choice
- To encourage standards of hygiene higher than the minimum acceptable in law
- To deal with food alerts in accordance with Food Standards Agency guidance
- To investigate complaints relating to food premises or food sold in the borough of Broxtowe
- To investigate notified cases of food and water borne illness and take effective action to control the spread of infection
- To sample and risk-assess private water supplies
- To effectively and efficiently meet the needs of the public and businesses using our service and to respond positively to challenges
- To respond to planning and licensing consultations as a statutory consultee.
- To increase the knowledge of food handlers and the general public about the principles and practice of food hygiene
- To support and promote schemes and initiatives which improve the health of customers of food businesses (e.g. Healthy Options Takeaway (HOT))
- To undertake surveillance, inspection and sampling of foods and food contact materials including imported food
- To provide appropriate responses to public health emergencies  
To work with partners to maintain a safe community.

### 3.0 Links to Broxtowe's Corporate Plan

The Council's priorities are detailed in the Corporate Plan 2020-24

The Food Service Plan accords with the Council's Vision which is: *"A greener, safer healthier Broxtowe where everyone prospers"*

The Food Service Plan contributes directly to the Business Growth and Health priorities in the Corporate Plan which are:

*"Invest in our towns and our people" and "Support people to live well"*

### 4.0 Organisation structure and staffing

The food safety service is within the Environmental Health Team. All officers and the service are directly managed by the Chief Environmental Health Officer resulting in a flat management structure. Until the end of June 2021, the Chief Environmental Health Officer reported to the Head of Public Protection, and following a restructure reports directly to the Chief Executive. A Senior Environmental Health Officer post was created to manage the food safety service, but a permanent post holder has not yet been successfully appointed. The Senior is currently a temporary Officer carrying out a minimum of 3 days per week since November 2021. The Environmental Health remit also includes occupational health and safety, environmental protection, private sector housing, animal, skin piercing and scrap metal licensing and registrations, private water supplies and camping and caravan sites. The wider Licensing function (taxis, liquor, street collections, massage and special treatments, sexual entertainment venues and gambling etc.) has been under the Chief Environmental Health Officer's management since 1 July 2021.

The establishment provides for seven suitably qualified officers who are able to undertake food safety, occupational health and safety, licensing, registrations, private water supply and infectious disease investigation duties. This comprises of the Chief Environmental Health Officer, five Environmental Health Officers (including the Senior EHO and another part time officer) and one part-time Environmental Health Technical Officer (who is qualified to the Higher Certificate in Food and Food Premises Inspection standard).

There are currently unfilled hours relating to the Senior Environmental Health Officer. There are also other vacancies (including in the pollution team) within environmental health and further recruitment will be attempted in 2022/2023 after a review of the team has taken place. In the interim, the use of 4 contractors to deliver food safety inspections has been in place.

Administration support is provided by another department which also supports other teams. In 2021/22 the staffing allocation equated to 3.0 Full Time Equivalent (FTE) for food safety duties.

In 2021/2022 all of the food team were involved in the COVID 19 pandemic response. Liaison with other partners (County Council Trading Standards, Public Health in the City and County, Nottinghamshire Police and the Health and Safety Executive, Local Resilience Forums) took place specifically in relation to the emerging issues and enforcement of restrictions. Additional authority resource including in case identification and management, communications, emergency planning responses including the humanitarian response, licensing resource, environmental protection resource and the COVID information officers employed by Town Centre team is not included and additional to the above.

## **5.0 Staff Development and Competency**

All officers are subject to regular appraisal and participation in competency assessments and authorisation frameworks for the relevant service areas. Specific Continuing Professional Development (CPD) requirements as required by the Food Law Code of Practice, membership of the Chartered Institute of Environmental Health or equivalent professional bodies are also adhered to. It is essential that Officers are

up to date in legislation and enforcement issues and the service utilises free and low cost training courses available in addition to completing specific job training as required and utilising tools such as the Regulators Development Needs Assessment (RDNA) and cascade training through the team as appropriate.

The Environmental Health section is responsible for all aspects of food hygiene and safety, private water supplies and infectious disease control, as well as a wide range of other duties including occupational health and safety, animal activity licensing, the registration of skin piercing activities, consultations for planning, licensing applications and temporary event notices.

All officers within Environmental Health work generically providing a full range of services within the field. All officers are expected to prioritise a workload that includes a range of cases both of a proactive and reactive nature and a risk profile suitable for their role.

In terms of food safety services, responsibilities include:

- Inspection of food premises in accordance with the Food Law Code of Practice
- Registration of food businesses
- Approval and inspection of businesses producing foods of animal origin
- Investigation of complaints about food and hygiene at food premises
- Promotion of documented food safety systems
- Participation in and promotion of the National Food Hygiene Rating Scheme
- Sampling of food for microbiological examination
- Investigation of food borne infection
- Investigation of food poisoning outbreaks
- Imported food control
- Sampling
- Food alerts (food hazard warnings)
- Provision of advice and guidance including participation in events that promote food safety and supporting new and proposed food businesses
- Food hygiene training courses
- Provision of Health Certificates as requested

As part of the provision of a complete service, the section works in conjunction with the following partner organisations:

- The Food Standards Agency
- Department for Environment Food and Rural Affairs (DEFRA)
- The Health and Safety Executive (HSE)
- The UK Health and Security Agency (UKHSA)
- Other local authorities including Trading Standards as appropriate
- Public Analyst

The Council is also represented on the following working groups:

- Nottinghamshire Food Liaison Group
- Nottinghamshire Food Sampling group
- Nottinghamshire Licensing and Registration Sub Group
- Nottinghamshire Health and Safety Group
- Infection Liaison Committee
- Nottinghamshire Regulatory Managers Group
- Health Protection Strategy Group
- Local Health Resilience Forum
- Midland Health and Safety Group
- East Midlands Work Related Deaths Forum

These groups also contribute to wider regional and national working groups.

This year the Council continued to be actively involved in developing Nottinghamshire wide Incident Management Plans for specific sectors during the COVID 19 pandemic as well as local, regional and national forums to ensure co-ordinated and consistent enforcement of the Lockdown legislation as well as participating in local emergency planning cells such as the excess deaths cell, additional police liaison and the LRF activities.

### **Quality Assurance**

The following monitoring arrangements are in place:

- Paper/computer based checks in respect of food hygiene inspections.
- Shadow inspections for new staff, existing staff, contractors and those returning to food work
- Peer review/audit of enforcement action in respect of food safety work.

## **6.0 Enforcement Protocol**

The enforcement protocol has been approved by the Council and reflects the intention of the service to meet the requirements of criminal investigation laws and the Regulators Compliance Code.

## **7.0 Demands on the Food Service**

The following paragraphs outline the various demands on the service and the profile of the premises within the Borough.

### 7.1 Number of Premises

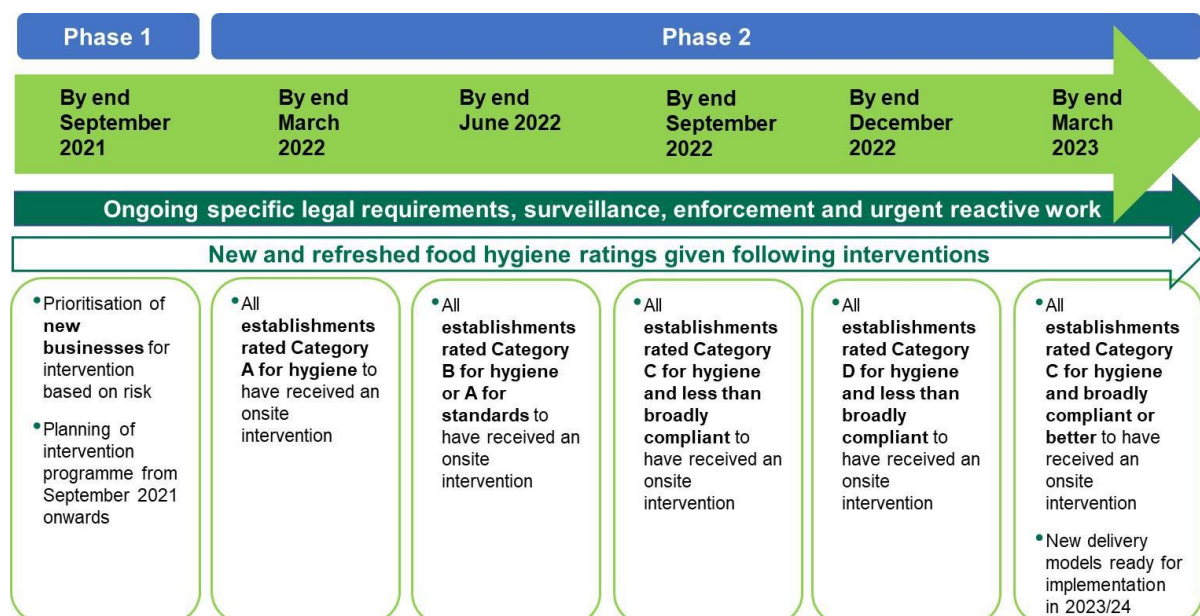
As at 31 March 2022, there were 846 food premises on the Broxtowe food data base. The table below shows the number of each type of food business in each category.

Premises category	Total number of premises in category
Producers	2
Manufacturers/Packers	18
Importers	2
Distributors	7
Retailers	214
Restaurants and Caterers	603
<b>Total Number of Premises</b>	<b>846</b>

### 7.2 Interventions at Food Establishments

The Council uses the Food Hygiene Intervention Rating Scheme as detailed in the Brand Standard for the National Food Hygiene Rating Scheme and the Food Law Code of Practice to determine the frequency that food premises should be inspected. This ensures that all premises are inspected at an appropriate minimum interval determined by their individual risk rating. The risk rating is based on the nature of food handling undertaken, the level of compliance with legal requirements and confidence in food safety management systems. The minimum frequency varies from six monthly to three years depending on the assessed risk category.

Additional interventions and officer time are directed at those businesses which fail to meet basic compliance with food safety. Ratings of businesses meeting the criteria contained in the Brand Standard are published on the Broxtowe and Food Standards Agency websites as part of the National Food Hygiene Rating scheme. The Council also worked in accordance with the Food Safety Recovery Plan which determined the national food safety priorities during the different stages of the COVID pandemic response and beyond. A summary of the key stages in the FSA Recovery Plan is detailed below.



As at 31 March 2022, the breakdown of food businesses by category in the district was as follows:

Priority	Premises category	Premises Score	Frequency of Inspection	Total number of Premises in Category
A	High	92 or higher	6 months	5
B	High	72 to 91	12 months	46
C	High	52 to 71	18 months	164
D	Low	31 to 51	24 months	270
E	Low	0 to 30	Alternative Interventions (36 months)	286
Unrated	Other		New premises within 28 days of registration	60
Outside Programme	Other			15
<b>Total</b>				<b>846</b>

A specific database is used to generate and record interventions. This database is also used to extract data to upload to the national Food Hygiene Rating Scheme



website, the Local Authority Enforcement Monitoring System (LAEMS) annual data return to the FSA, the Health and Safety Executive/Local Authority Enforcement Liaison Committee (HELA) return to the Health and Safety Executive (HSE) and other statutory returns (e.g. Drinking Water and Animal activities licensing returns to DEFRA, Noise return to the CIEH.)

The premises score includes weightings for complex processes, type of food handled, number of consumers, vulnerable groups, condition of the structure of the premises and confidence in management etc. Category A premises are usually manufacturers or premises with a poor compliance history. Category E premises are usually retailers of packaged ambient food or wet sales pubs etc.

Inspections with a Hygiene Rating of 0, 1 and 2 (on a scale of 0 - Requires Urgent Improvement to 2 – Improvement Necessary) and businesses in categories A and B usually generate a revisit. Additional revisits are generated at the request of the food business operator to review their food hygiene rating, where there are customer complaints, for new business start-ups and where major alterations or refurbishments are planned. For businesses who request a revisit to review their food hygiene rating there is no cost currently. Following the Food Standards Agency guidance for the delivery of the Food Hygiene Rating Scheme, the Council may consider introducing a cost recovery charge for those businesses in the year ahead.

Many businesses continued to operate atypically in 2021-2022. Restrictions on access to many premises continued with sensitive premises such as care homes, and high risk workplaces such as manufacturers continuing to have lockdowns related to clusters of COVID 19.

### **7.3 Food and Water Sampling**

Sampling of food, including imported food, water, and materials in contact with food is carried out as part of a county, regional and national sampling programme. Sampling will also be undertaken, where appropriate, in relation to food poisoning outbreaks and food complaints, where formal action is being considered. Food samples for microbiological examination are sent to the Public Health Laboratory at York. Other food samples and private water supplies are sent to the Public Analyst in Leeds. Reduced sampling was carried out in 2021-22, partly due to laboratory capacity in dealing with the COVID 19 response and partly due to the fact that resources were diverted into continuing to deal with the response and recovery.

### **7.4 Control and Investigation of outbreaks and infectious diseases related to food, water, travel or recreational activities and COVID 19.**

The service has a policy to investigate any suspected cases of infectious disease to minimise spread of infection. A matrix exists regarding the cases to be investigated and liaison takes place with Public Health England (PHE). Samples are currently sent to the laboratory at Birmingham for analysis.

### **7.5 Food Safety Alerts, Product Recall Information and Allergy Alerts.**

The policy of this service is to respond appropriately to food alerts and intelligence, to investigate food safety incidents and generate food alerts as necessary in accordance with the requirements of the Food Safety Code of Practice and associated Practice Guidance.

## 7.6 Health and Food Safety Education and Promotion

The service participates, where resources permit, in targeted local and national activities and interventions. 100's of contacts were carried out at the various legislative step changes to advise businesses of requirements and support compliance. Over the course of the pandemic contact with businesses has been made by letter, email, telephone calls and visits and social media communications from wider teams. There was a massive increase in new food business registrations and contact and advice on legal requirements were made with each new food business registration. Some additional targeted interventions with specific food business types – such as care homes, child minders and home caterers also took place to support these sectors and ensure we had more up to date information on how the businesses were operating.

## 8.0 Service Data for 2021/2022

### 8.1 Food Hygiene Interventions in 2021/2022

Interventions undertaken (by category of premises). Please note these relate to proactive inspections. Other interventions to food businesses such as talking through changes in business operation or remote review and assessment of food safety controls and contacting businesses that changed operating models – for example to takeaway took place. Numerous other visits across different teams and authorities to assess businesses and review risk – both for food safety and wider COVID controls took place. All higher risk businesses that were due an intervention were contacted to discuss controls and practices. All newly registered food businesses were contacted to discuss proposals, documentation and controls in place. Interventions including review of documentation submitted by the business and photographs of layout and equipment were also used to give targeted advice.

A	B	C	D	E	Unrated	TOTAL
11	74	211	255	229	292	1072

### 8.2 Number of revisits in 2021/2022

13 revisits formally requested

### 8.3 Requests for Service 2021/2022

Requests for service include concerns regarding the condition of the premises, or food with microbiological or physical contamination. In addition to the logged queries about starting businesses from home and changes in food preparation activities from existing premises we have seen an increase in the request for food export certificates for a local business who exports food products worldwide.

Hygiene of Premises	Food Complaints	Export Certificates	Other Food Related Enquiries (request for rescues, advice)
92	6	16	124

## 8.4 Enforcement Action (Premises) 2021/2022

<b>Informal Warnings (including emails and letters)</b>	<b>Over 1,000</b>
<b>Improvement Notices</b>	<b>0</b>
<b>Hygiene Emergency Prohibition Notices</b>	<b>0</b>
<b>Hygiene Emergency Prohibition Orders</b>	<b>0</b>
<b>Voluntary Closure</b>	<b>0</b>
<b>Seizure, Detention, Voluntary surrender of food</b>	<b>0</b>
<b>Simple Cautions</b>	<b>0</b>
<b>Prosecutions</b>	<b>0</b>

Hygiene Emergency Prohibition Notices are served where an imminent risk of injury to health has been identified and action is required to stop a food business or process from operating. Any notices served must be followed by an application to the Magistrates' Court within three working days for an Order confirming such action.

Additional advice was provided in respect of work pace or public place Coronavirus clusters or employee or public concerns. Joint working protocols with the Police, Nottinghamshire County Council Trading Standards and neighbouring authorities were adapted to deal with the additional enforcement and monitoring requirements. The HSE Spot check service was also utilised to target interventions into premises and specifically review COVID safety measures.

## 8.5 Food and Water Sampling

45 food and water samples were taken in 2021/2022

<b>Type of sample</b>	<b>Number taken</b>
Prepared/Ready to eat dishes including salads and herbs	10
Meat, game and poultry	13
Non-alcoholic drinks	1
Soups, broths, sauces	3
Eggs	1
Dairy	5
Ices and desserts	2
Fruit and Vegetable	4
Herbs and Spices	1
Confectionery	2
Others including water	3
<b>Total</b>	<b>45</b>

Samples included some imported food. The sampling programme included products identified through national and regional studies. An adverse sample result (herbs and spices) was identified and followed up with revisits and re-sampling as appropriate.

Additional non-food sampling was undertaken including sampling of products in association with a beauty premises and private water supply programmed monitoring and check sampling.

### **8.6 Control and Investigation of outbreaks and infectious diseases related to food, water, travel or recreational activities in 2021/2022**

Twelve reports of suspected or confirmed cases of infectious disease were notified to the service in 2021/2022 which required investigation.

Cases investigated comprised of salmonella, cryptosporidium, campylobacter and suspected illness following consumption of food and water. Two suspected cases of E coli O157 (HUS) in children which were hospitalised and one of which died were also investigated resulting in outbreak control meetings with UKHSA and additional personal sampling.

In 2021-22 the team continued to support the COVID 19 pandemic response. This included contact tracing, particularly related to workplace settings, high risk persons through occupation and venues where cases were later identified of having visited. Where outbreaks were identified relating to settings in the Borough, Outbreak Management Teams were put in place – sometimes daily to identify measures required to stop the spread of the disease and to support the return to previous operational practices.

### **8.7 Food Safety Education and Promotion in 2021/2022**

The Council participated in proactive and targeted promotion of good hygiene practice and changes in legislation. We continued to provide additional advice to new businesses and advised businesses who were continuing to adapt working practices on relevant legal requirements and good practice.

## **9.0 Performance Monitoring**

9.1 The Food Service aspect of Environmental Health has a number of performance indicators which are monitored as part of the Community Safety Business Plan.

These are:

- Food Inspections – High Risk - Inspect all businesses due for inspection in accordance with a pre-planned programme based on risk. Target 100%.  
\*We continued to work to 100% inspection of higher risk businesses even though the revised FSA Recovery Plan for food interventions allowed Category B (if NOT broadly compliant) to be inspected on site by the end of June 2022 and Category C (if NOT broadly compliant) to be inspected on site by the end of September 2022.
- Food Inspections – Low Risk - Inspect all businesses due for inspection in accordance with a pre-planned programme based on risk. Target 100%.  
\*We continued to work to 100% inspection of low risk businesses even though the revised FSA Recovery Plan for food interventions allowed lower risk inspections (if NOT broadly compliant) to be inspected on site by the end December 2022.

- Food - Respond to specific complaints about practices procedures and conditions which may prejudice health in the short term within one working day of receipt, and non-urgent complaints / general requests for advice within five working days of receipt. Target 100%
- Infectious Disease - Respond to notifications within one working day and requests for advice and information as soon as practicable within five working days of receipt. Target 100%

Performance information in respect of these indicators for the last three years is also given below.

## 9.2 Food Inspections 2021/2022

Category	Number of inspections due 2020/2021(1)	No of inspections undertaken (2)	Percentage completion
A	11	11	100%
B	75	74	99% outstanding premises closed January 2022
C	224	211	94%
<b>Total High Risk</b>	<b>310</b>	<b>296</b>	<b>95%</b>
D	292	255	88%
E	281	229	81.5%
<b>Total Low Risk</b>	<b>573</b>	<b>484</b>	<b>84.5%</b>
<b>Uncategorised</b>	<b>333</b>	<b>292</b>	<b>88%</b>
<b>Outside the programme</b>	<b>5 not necessarily require an inspection</b>		
<b>Total</b>	<b>1216</b>	<b>1072</b>	

1. As in accordance with the documented risk rating and FSA Code of Practice minimum inspection frequencies and NOT the flexibilities as provided for in the Recovery Plan

2. Of the premises that were not inspected, this was usually due to difficulties in access – such as seasonal operation. For example: some of the C rated premises were sports clubs that had not operated typically during lockdown and reduced food activities but are likely to resume more activities in the summer of 2022 and hence are better being inspected then when higher risk activities are in operation.

The missed B was care home which was only a B due to its vulnerable group and the premises was broadly compliant. The establishment was being wound down, had access issues in the winter due to COVID cases and then closed completely in January 2022.

A project to prioritise the inspection of new businesses (Unrated) took place in October and November 2021. A questionnaire (FSA initiative) was sent to unrated businesses that had not had an on-site intervention to identify further trading information and likely risk of activity to help prioritise interventions to these activities. There was an unprecedented number of food registrations over the pandemic lockdown period, many of which were transient and home based activities which were difficult to access during restrictions. Advice was also provided to many people on proposed new businesses (in particular food, animal activities and skin piercing/beauty activities) which required a big resource, but many of which did not eventually operate.

In December 2021 a similar project took place with our care homes, many of which were subject to additional access restrictions due to cases and shielding procedures.

Gathering of information in advance at both care homes and new businesses - such as training and procedural records, information on food handling operations, pictures of food preparation areas etc. allowed reduction of time on site and lowered risk to personnel. It also allowed us to prioritise visits to premises where the review of interventions indicated this would be more appropriate.

We also have had premises when visited had poor conditions and took longer to inspect than normal, they have also required additional follow up to improve standards

## Performance Trends

### 2016/17, 2017/18, 2018/19, 2019/2020, 2020-2021 and 2021-2022

Year	Percentage of High Risk Inspections Completed	Percentage of Low Risk Inspections Completed
2016/17	88%	61%
2017/18	100%	97%
2018/19	100%	69%
2019/2020	98%	96%
2020/2021	5%	0.5%
2021/2022 (1)	95%	84.5%

### 9.3 Response to Service Requests within Target Times

Service Type	2016/17	2017/18	2018/19	2019/2020	2020/2021	2021/2022
Food Safety	99%	98%	97%	97%	97%	93%
Infectious Disease Notifications	84%	100%	91%	100%	100%	100%
Consultations	98%	97%	95%	94%	93%	96%

Food safety and wider team service requests significantly increased due to the pandemic resulting in a reduced response times in some cases, though all service requests were assessed and prioritised to ensure urgent enquiries were dealt with more quickly.

### 9.4. Broad Compliance

89% of premises were at least broadly compliant with a food hygiene rating of 3 – Generally Satisfactory or higher.

## 10.0 Proposed Inspection Programme 2022/2023 (May Be Revised)

Priority	Premises category	Total number of Premises in Category	Inspections due 2022/2023	Overdue Inspections Carried forward
<b>A</b>	High	5	<b>10</b>	0
<b>B</b>	High	46	<b>46</b>	0
<b>C</b>	High	164	<b>19</b>	<b>13</b>
<b>D</b>	Low	270	<b>9</b>	<b>37</b>
<b>E</b>	Low	286	<b>43</b>	<b>52</b>
<b>Unrated</b>	Other	60	At least 100	60
<b>Total</b>		831	<b>224</b>	<b>162</b>
<b>Outside Programme</b>	Other	15	<b>0</b>	
<b>Total including Outside Programme and Carried Forward</b>		846	<b>386</b>	

There has been a significant number of new business premises registrations being submitted to the Council and it is likely that there will be at least 100 additional food registrations and which will require intervention within 28 days of registration.

## 11.0 Issues for 2021/2022

- To continue with the timely intervention of food safety interventions.
- The backlog of inspections will need to be managed and completed.
- As a result of the number of interventions carried out in 2021/2022 there will be a peak of lower risk interventions (currently 270) that will become due in 2022/2023 in addition to the higher risk inspections and these will need to be managed and planned in appropriately.
- To ensure implementation of the Food Standards Agency new delivery models for 2022/23 as they are defined, to modernise food safety enforcement and ensure it is sustainable for the future
- To continue to monitor the resource provided to food safety enforcement to ensure it is adequate to meet the demands of the service, including new food business interventions in a timely manner. To review the structure of the team and initiate recruitment to fill any vacant or temporarily staffed posts.
- To reconsider whether charges for Food hygiene re-visits to review food hygiene ratings should be introduced.
- To continue to provide effective food and registration interventions prioritising high-risk and non-compliant premises
- To continue to carry out follow up interventions to 0,1 and 2 rated premises to secure improvements
- To continue to provide a competent team to deal with these areas of service delivery
- To continue to use the full range of enforcement tools available to protect the safety, health and welfare of visitors, residents and workers within the borough and to support compliant businesses
- To return to promoting the HOT (Healthy Options Takeaway) Award and other Health Promotion initiatives such as the Skin Piercing Hygiene Award, relevant to the work of the team
- To continue to participate in the National Food Hygiene Rating Scheme
- To continue to implement changes to animal licensing activities and ensure that staff meet the qualification requirements to inspect these activities.
- To continue to support businesses importing and exporting food products.
- To continue to work with partner agencies to share intelligence, have a consistent approach to enforcement and identify joint training and working opportunities
- To continue to participate in Safety Advisory Groups
- To continue with the implementation of mobile working devices and mobile inspection apps to improve efficiency and effectiveness of the intervention programme.



## 12.0 Identification of variation from the Service Plan

There was a small number of premises that did not receive an intervention as required by the FSA Recovery plan (a small number of older unrated and a very small number of non-compliant premises across the risk categories). Most of the outstanding unrated registered in 2022 (and some are not even trading yet) and therefore are not too overdue and nearly all of the other overdue are broadly compliant. Last years' service plan identified that all inspections due or overdue were to be completed (more stringent than the FSA Recovery Plan requirements) and the carry forward of 102 inspections is low (relative to the 1072 interventions carried out) and will be prioritised for completion within the first quarter of 2022/2023.

Resource must continue to be allocated to monitoring premises with a Food Hygiene Rating of 0, 1 or 2 to ensure improvements in standards is achieved.

Resource must continue to be allocated to dealing with outbreaks of food and water borne illness.

New legislative requirements for the regulation of beauty treatments, licensing of primates (and possible changes to the zoo licensing requirements) will require training and assessing these premises will be resource intensive.

Continued priority of reactive work including notifiable accident, workplace ill health and occupational safety interventions is also necessary.

## 13. Further Information

Local Authority food enforcement statistics are published at

<https://data.food.gov.uk/catalog/datasets/069c7353-4fdd-4b4f-9c13-ec525753fb2c>

Further guidance is expected from the FSA in the summer of 2022 in respect of targeting future work and modernising food safety regulation.