

Report to: **Overview and Scrutiny Committee**

Date: **11 June 2019**

Title: **Food Safety Service Plan**

Portfolio Area: **Wellbeing**

Wards Affected: **All**

Urgent Decision: **N** Approval and clearance obtained: **Y**

Date next steps can be taken: **Immediately**

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Recommendations: That the Overview and Scrutiny Committee have the opportunity to agree and comment upon the Food Safety Service Plan 2019-2020.

1. Executive summary

- 1.1 The Food Safety Service plan is a requirement of the Food Standards Agency under their Framework Agreement with Local Authorities and outlines the Council's statutory food safety function to ensure that national priorities are addressed and delivered locally.
- 1.2 The Food Safety Service Plan has been produced in order to give clear details of the approach to food safety enforcement and will help to ensure that the actions of the Council are in accordance with Regulatory Delivery.
- 1.3 Members need to consider the approach to the regulation of food safety in the Council area and be satisfied that it provides an adequate level of protection for residents from food-borne infection. This should include a consideration of the resource deployed to deal with the responsibilities given to Councils in the Food Standards Agency's Framework Agreement and that the interventions proposed are suitable and sufficient.

- 1.4 The Service Plan shows the variety, depth and complexity of the work carried out within the Food Specialist area.
- 1.5 The Food Safety team's recent performance has been excellent , maintaining a 100% inspection rate in each of the last two years and we currently have 96% of food premises in the area rated as "good" or "excellent".

2. Background

- 2.1 It is a requirement of the Food Standards Agency's Framework Agreement that the annual Service Plan is approved by Members.
- 2.2 Members need to consider the approach to the regulation of food safety in the Council area and ensure that it provides an adequate level of protection for residents from food-borne infection. This should include a consideration of the resource deployed to deal with the responsibilities given to Councils in the Food Standards Agency's Framework Agreement and that the interventions proposed are suitable and sufficient.
- 2.3 Food Safety interventions also provide an element of business advice to local businesses. The ability to comply with legislation and good practice is an important part of running a successful food business.
- 2.4 The Food Safety Service Plan fits into the Council's Wellbeing and Economy themes

3. Outcomes/outputs

- 3.1 The Service is very much customer orientated and we seek to continue to provide a robust service
- 3.2 The service currently aims to carry out 100 per cent of the interventions that are due in accordance with the risk rated inspection programme
- 3.3 The service aims to increase the number of food premises in the area that score 4 or 5 stars in the national Food Hygiene Rating System (commonly known as scores on the doors). Currently 96% of food premises in the area are rated as "good" or "Excellent" under the Food Hygiene rating Scheme (commonly known as "scores on the doors").

4. Options available and consideration of risk

- 4.1 Council is required to provide an annual statistical return to the Food Standards Agency (LAEMS). This figure will be published nationally in the Food Standards Agency annual report. The statistics are published nationally with a risk of reputational harm to poorly performing Councils.

- 4.2 Failure to comply with the Food Safety Code of Practice would increase the risk of serious food poisoning outbreaks in the Council area. Food Safety interventions also improve the safety and quality of food businesses, protecting health and helping the economic viability of the area.

5. Proposed Way Forward

- 5.1 The Council should be satisfied that the Food Safety Service Plan provides an adequate level of protection for residents from food-borne infection.
- 5.2 Members may wish to consider reducing the resource currently allocated to the food safety service to make financial savings but this would be likely to result in a decrease in performance and reduction in food safety standards.

6. Implications

Implications	Relevant to proposals Y/N	Details and proposed measures to address
Legal/Governance	Y	The Food Safety Service Plan is a requirement of the Food Standards Agency (FSA) under the Food Standards Agency's Framework Agreement with local authorities. It outlines the Council's statutory food safety function to ensure that national priorities and standards are addressed and delivered locally. The Plan seeks also to embrace the Food Standards Agency's strategy 'Safer Food for the Nation' and the Agency's core principles. (See http://www.food.gov.uk/about-us/about-the-fsa/).
Financial implications to include reference to value for money	Y	Appendix B of the attached Food Safety Service Plan sets out the revenue expenditure, staffing and income by financial year for financial year 2019/2020.
Risk	Y	The Food Safety Service Plan is a requirement of the Food Standards Agency (FSA) under the Food Standards Agency's Framework Agreement with local authorities. Failure to agree a suitable Food Safety Service Plan may result in reputational harm and financial penalty. Failure to achieve suitable levels of performance will result in a significant risk to food safety

		standards in the Council's area. This may result in increased incidence of food poisoning. There may also be wider economic and tourism impacts of having non-compliant food premises.
Supporting Corporate Strategy		Wellbeing and Economy themes
Comprehensive Impact Assessment Implications		
Equality and Diversity		There are no equality and diversity issues arising from this report.
Safeguarding		There are no safeguarding issues arising from this report.
Community Safety, Crime and Disorder		No direct impact
Health, Safety and Wellbeing		The regulation of food businesses contributes to the wider health, safety and wellbeing of the Councils resident and visitors.
Other implications		None

Supporting Information

Appendices:

Food Safety Service Plan 2019/2020

Background Papers:

None

Approval and clearance of report

Process checklist	Completed
Portfolio Holder briefed/sign off	Yes/No
SLT Rep briefed/sign off	Yes/No
Relevant Heads of Practice sign off (draft)	Yes/No
Data protection issues considered	Yes/No
Accessibility checked	Yes/No