

Report to: **Executive Committee**
Date: **7th December 2017**
Title: **Food Safety Audit Report**
Portfolio Area: **Customer First – Cllr N Hopwood**
Wards Affected: **All**

Relevant Scrutiny Committee: **Overview and Scrutiny**

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

Date next steps can be taken:

(e.g. referral or recommendation or implementation of substantive decision)

Author: **Ian Luscombe** Role: **Community of Practice Lead Environmental Health and Licensing**

Contact: **Ian.Luscombe@swdevon.gov.uk**

RECOMMENDATIONS:

- 1. That the Committee have the opportunity to comment upon the content of the Food Standards Agency Audit and endorse the Action Plan being implemented to maintain and improve performance within the Food Safety function**
- 2. To agree and endorse the content of the Food Safety Service Plan 2017/18**

1. Executive summary

1.1 The report outlines the Action Plan that has been developed to implement the recommendations contained within the Food Standards Agency's Audit Report arising from the Food Standards Agency Audit carried out in July 2017.

1.2 The report also introduces the Food Safety Service Plan 2017/18, in accordance with the requirement of the Food Standards Audit to draw up,

document and implement the 2017/18 Service Plan in accordance with the Service Planning Guidance in Chapter 1 of "The Framework Agreement on official Feed & Food Controls by Local Authorities" ("The Framework Agreement").

1.3 The Food Safety Service, including its inspection programme, is a statutory function that supports the Council's priorities and objectives and also supports the local economy.

1.4 Failure to deliver the service in line with National Performance Measures may result in reputational harm to the Council and increased risk to public health.

2. Background

2.1 The Food Safety Service has been evolving within the new operating model, and has adversely been affected by a number of internal and external factors over a number of years.

2.2 The Food Safety service has previously targeted higher risk premises as part of its inspection programme. We have aimed to inspect 100% of higher risk food premises (Category A to C) and 80% lower risk (Category D and E) in 2016/17.

2.3 The Council reports food safety inspection data to the Food Standards Agency every year as part of the Local Authority Enforcement Monitoring System (LAEMS)

2.3 The Food Standards Agency regularly audit Council's Food Safety Services for compliance with the National Food Safety Code of Practice. The recent audit of the Council's Food Safety Service has highlighted that the Code of Practices identifies that 100% of all food premises (Categories A to E) should be subject to a food safety inspection.

2.4 The Food Standards Agency also audited compliance with procedural requirements and Officers training and authorisation.

2.5 The final audit report may be found in Appendix 1.

3. Outcomes/outputs

3.1 The Food Standards Agency Food Safety Audit report provides a comprehensive assessment of the Council's food safety function and identifies both the strengths and areas for improvement.

3.2 The development, implementation and ongoing monitoring of a robust Action Plan in order to address the findings and key recommendations of the Report will ensure that improvements are delivered.

3.3 A key requirement of the audit was for the Council to produce a Food Safety Service plan for 2017/18.

4. Proposed Way Forward

4.1 The Report identifies areas where improvements can be made. These are documented in the Food Safety Audit Report in Appendix 1.

4.2 An Action plan (Appendix 2) has been developed to address these issues. In some areas, substantial progress has already been made and this is included within the Plan which includes actions, timescales and responsible officers. This has been sent to the Food Standards Agency as requested.

4.3 The main requirement of the Action Plan is that a Service Plan is developed that identifies targets in accordance with the requirement of the National Code of Practice and identifies the correct resource required to comply with the requirement. The 2017/18 Service Plan is attached to this report (Appendix 3)

5. Summary and Conclusions

5.1 The Food Standards Agency Food Safety Audit Report made a number of key recommendations in order to improve performance in line with national requirements. As a result an Action Plan has been developed which will enable improvement to be monitored.

6. Implications

Implications	Relevant to proposals Y/N	Details and proposed measures to address
Legal/Governance	Y	The provision of a high performing food safety service will comply with the statutory responsibility to carry out a programme of food inspections in line with the Food Safety Law Code of Practice . The development, implementation and monitoring of the proposed action plan will support this provision.

Financial	Y	There are financial risks associated with not regulating food safety in the local economy.
Risk	Y	There are reputational risks associated with the performance of the Food Safety Team. Whilst there have been a number of factors that have had an adverse impact on the service, performance will improve to match the national food safety regulation requirement.
Comprehensive Impact Assessment Implications		
Equality and Diversity	N	There are no equality and diversity implications directly related to this report.
Safeguarding	N	There are no safeguarding implications directly related to this report.
Community Safety, Crime and Disorder	N	There are no community safety or crime and disorder implications directly related to this report.
Health, Safety and Wellbeing	N	The provision of the Food Safety service ensures that food businesses are effectively regulated to ensure that they are supplying food that is safe to the public.
Other implications	N	N/A

Supporting Information

Appendices:

Appendix 1: Food Standards Agency Food Safety Audit

Appendix 2: Food Safety Action Plan

Appendix 3: Food Safety Service Plan 17-18

Background Papers:

None.