

Cabinet

21 March 2018



Title	Food and Health and Safety Service Plans for 2018/19		
Purpose of the report	To make a decision		
Report Author	Tracey Willmott-French & Fidelma Bahoshy		
Cabinet Member	Councillor Nick Gething	Confidential	No
Corporate Priority	Clean and Safe Environment		
Recommendations	Cabinet is asked to adopt the proposed service plans for 2018/19		
Reason for Recommendation	Local Authorities are required to produce and adopt annual service plans for their food safety and health and safety enforcement services (section 2.3 of this report refers).		

1. Key issues

- 1.1 Local Authorities are required by the Food Standards Agency and the Health and Safety Executive to produce annual service plans for their food safety and health and safety services. Each service plan must outline the aims and objectives for the year ahead and evaluate the achievements of the past year.
- 1.2 This report briefly outlines the main achievements of the Environmental Health (Commercial) Team who is responsible for enacting the plans and the objectives. The report also outlines the main objectives for the coming year.
- 1.3 Food Safety Service Plan - in 2016/17 the team continued to focus their resources on the highest risk food businesses. They carried out 410 food hygiene inspections, sent 325 written warnings, served nine hygiene improvement notices and investigated 100 complaints.
- 1.4 The team has also continued to participate in the national Food Hygiene Rating Scheme (FHRS), with 92% of the eligible businesses having ratings of three or above.
- 1.5 Health and Safety in the Work Place Service Plan - in 2016/17, those businesses where local or national intelligence indicate a health and safety inspection may be appropriate were the focus of attention for the team. In addition, the team completed four proactive inspections, 9 targeted inspections, served two health and safety improvement notices and two prohibition notices, and participated in a Surrey-wide project assessing safety and infection control at swimming pools.
- 1.6 Customer Satisfaction – questionnaires were sent out to at least 95% of food businesses following an inspection and positive feedback was received.

- 1.7 The main objectives for the Food Safety Service Plan 2018/2019 are outlined on page 3 of the plan and include a target of inspecting at least 95% of higher risk food businesses, the promotion of the FHRS and to respond to a minimum of 95% of services requests within six days.
 - 1.8 The main objectives for the Health and Safety Service Plan 2018/2019 are outlined on page 3 of the plan and include a target of 100% of all Category A inspections, to respond to at least 95% of service requests and accidents within six days and to participate in selected national/regional projects.
 - 1.9 During 2017/2018, the Principal EHO returned from maternity leave in June and one of the Senior EHOs reduced her hours in August resulting in a vacant post (0.5 FTE). Overall this has impacted on the ability of the team to deliver all aspects of the service plan, however, the team has coped well during this time and has ensured that all high risk premises, complaints and notifications have been attended to.
- 2. Options analysis and proposal**
- 2.1 The preferred option is to adopt the proposed service plans for 2018/19 (**available in the Members Room for viewing**), to come into effect on 1 April 2018.
 - 2.2 There is also an option for Members to amend the proposed service plans.
 - 2.3 There is an option for Members not to adopt the proposed service plans. This would mean the Council would not be following either the Food Standards Agency's "Framework Agreement on Local Authority Food Law Enforcement" or the Health and Safety Executive's Guidance, as this requires local authorities to have food and health and safety service plans and recommends that the plans relate specifically to food and health and safety enforcement. If these service plans are not adopted, the likelihood of the FSA or HSE auditing us would increase.
- 3. Financial implications**
- 3.1 The proposed service plans will be delivered within the proposed budget for 2018/19. The financial implications have been discussed with the relevant finance staff.
- 4. Other considerations**
- 4.1 Under the Food Standards Act 1999 and the Health and Safety at Work etc. Act 1974, the Food Standards Agency and Health and Safety Executive have powers to audit respectively any local authority's food and health and safety enforcement services. In exceptional cases, the FSA and the HSE have the powers to take over the duties of persistently under-performing councils.
- 5. Timetable for implementation**
- 5.1 If the service plans are approved they shall come into effect on 1 April 2018.

Background papers: None

Appendices:

Appendix 1 - Food Service Plan 2018/19

Appendix 2 - Health and Safety Service Plan 2018/19