



Public Agenda Item: **Yes**

Title: **Food Safety Service Plan 2011/12**

Wards Affected: **All Wards in Torbay**

To: **Council** On: **13 July 2011**

Key Decision: **Yes – Ref X7/2011**

Change to Budget: **No** Change to Policy Framework: **Yes**

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1. What we are trying to achieve and the impact on our customers

- 1.1 By approving the contents of the Food Safety Service Plan required annually by the Food Standards Agency, Members will ensure that residents and the business community of Torbay continue to be provided with a statutory food safety service.
- 1.2 By targeting our interventions based on risks created by businesses, we can ensure the public's health, safety and welfare is not compromised due to poor practices. Food Safety work is focused on assessing, correcting and preventing the impact of poor practices on the health of the local population. Much of the work undertaken by the team is "unseen" by the wider population, yet it impacts on every person's daily life.

2. Recommendation(s) for decision

- 2.1 **That the Food Safety Service Plan set out in Appendix 1 to this Report be approved.**

3. Key points and reasons for recommendations

- 3.1 The production of a Food Safety Service Plan is a requirement of the Food Standards Agency. Detailed guidance on the format and the content of the Plan is contained in the Framework Agreement on Local Authority Food Law Enforcement. The appended Food Safety Service Plan adheres to the guidance and is a factual account of this statutory service.

3.2 The developments and actions for the coming year are in line with supporting wider policies addressing inequalities in health e.g. closing the gap, tackling childhood obesity and food safety in the home.

For more detailed information on this proposal please refer to the supporting information attached.

Frances Hughes
Executive Head of Community Safety

Supporting information

A1. Introduction and history

- A1.1 Food Standards Agency guidance entitled Framework Agreement for Local Authority Food Law Enforcement details many requirements for Local Authorities, which had to be implemented from April 2001. These requirements include the production and implementation of an annual Food Safety Service Plan and a Food Sampling Policy. The guidance provides information on how enforcement services plans should be structured and what information they contain. Service plans developed under these arrangements will provide the basis on which Local Authorities are monitored and audited by the Food Standards Agency.
- A1.2 The document shown in Appendix 1 is the Food Safety Service Plan prepared by the Community Safety Business Unit. It includes food standards and food hygiene requirements in accordance with the Food Standards Agency prescribed format. It builds on the previous years Plan and details matters such as achievements in service delivery, a review of last years implementation and this years work plan for 2011/12, this may alter during the year as the service is very reactive and responds to changes in legislation as and when is necessary.
- A1.3 The Community Safety Business Unit has undergone a recent transformation and significant restructure last year which included the Food and Safety team. This transformation has created an environment where more effective joint working between the various professional disciplines of the teams has been achieved, thereby allowing resources to be utilised more effectively. This in turn improves the customer experience and we continually aim to work on new approaches as to how we deal with the Business Community to support their business development and in doing so secure compliance with public health legislation.
- A1.4 In 2011/12 the Food Safety Team will be implementing a number of initiatives with the aim of improving compliance with food safety legislation. These are focused on high risk businesses making sure that our resources are targetted to best effect. The main focus of work will be to implement the national Food Hygiene Rating Scheme mentioned below in A1.5.
- A1.5 Following the national model in 2009/10 the Food Safety Team started preliminary work to implement the national Food Hygiene Rating Scheme which will allow the Authority to publish the food hygiene rating of food businesses in Torbay following their food hygiene inspections. This will provide our customers with increased information and allow them to make informed choices about where they eat. It is also hoped that this scheme, once fully implemented will encourage compliance and encourage businesses to obtain a high standard of food safety in their premises. This scheme is a considerable amount of work for the Food and Safety Team and it will therefore be launched in a phased approach across specific sectors of food businesses rather than an all-encompassing approach.
- A1.6 In 2011 the Food Standards Agency are starting to undertake a review of food safety enforcement across England and a report is being taken to the Food Standards Agency Board in July 2011 to give an update and this may set out the

brief for the future. This review is expected to look at how food enforcement currently operates in England in consultation with the business community and enforcement authorities alike.

A1.7 Members can be reassured by the appended report that food safety and therefore the health of the local population is being proactively protected by the work of the Food and Safety Team. Some of the Food and Safety Team's highlights and achievements of 2010/11 can be seen on Page 2 of the appended Report.

A2. Risk assessment of preferred option

A2.1 Outline of significant risks

A2.1.1 There are no significant risks if the decision is made to take the preferred option. The Food Safety Service Plan aims to deliver a stated service within the budget already allocated.

A2.1.2 If the preferred option is not taken then the Council would be at risk of not fulfilling its statutory functions in relation to food hygiene and food standards.

A3. Other Options

A3.1 The Food Safety Service Plan is an annual requirement and has been prepared to reflect existing resources. Members may wish to add or amend the contents of the Plan.

A4. Summary of resource implications

A4.1 The Food Safety Service Plan as presented is within the budget allocated for this service.

A5. What impact will there be on equalities, environmental sustainability and crime and disorder?

A5.1 The work of the Food Safety Team has a positive impact on the equality, environmental sustainability and crime and disorder. The Food Safety Team already works closely with the ethnic food business community of Torbay and uses a range of alternative means of service delivery, in terms of access to data, translation services and bespoke training to deliver key messages. The areas of work highlighted in this years work plan will continue to improve the services offered by the food safety team and will ensure that what is provided is accessible to those who need it.

A5.2 Through close working with Licensing colleagues high risk premises across Torbay are identified and resources targeted effectively. The team focuses its efforts collaboratively with partners working across the crime, disorder and safety agendas.

A6. Consultation and Customer Focus

A6.1 During the year comments and feedback from the customer survey forms sent back following inspections and complaint visits are used to develop future

targets. This Plan will also be published on the Food Safety Teams website for any comments.

A7. Are there any implications for other Business Units?

A7.1 No

Appendices

Appendix 1 The Food Safety Service Plan

Documents available in members' rooms

None

Background Papers:

The FSA Food Standards Agency Framework Agreement for Food Law Enforcement