

Select Committee on the Environment 24th January 2011

Report of the Director of the Urban Environment

Progress Report Food Service Plan 2010/2011

Purpose of Report

1. To update the Committee on progress with the activities detailed in the Directorate of the Urban Environment Food Service Plan 2010/2011.

Background

2. Local authorities are required by the Food Standards Agency (FSA) to produce and implement an annual Food Service Plan that sets out how the authority will deliver food law enforcement functions to ensure that national priorities and standards are addressed and delivered locally.
3. The Food Service is located within the Planning and Environmental Health Division of the Directorate of the Urban Environment and provided by officers within the Food and Occupational Safety (FOS) and Trading Standards sections.
4. The service consists of inspections of food businesses to ensure compliance with food safety and food standards legislation, investigation of complaints relating to food and premises, sampling of foods for microbiological and compositional requirements, the investigation of food borne disease as well as educational and promotional activities.
5. By ensuring the safety of food produced and consumed within the borough and encouraging healthy eating and reducing health inequalities, the delivery of the food enforcement service contributes to the Jobs and Prosperity theme and the Health and Well-being theme of the Council Plan and the Dudley Community Strategy. The service helps maintain public confidence in the standards of our local food industry and provides practical support to businesses in difficult economic times, which helps to ensure fair competition and allow well run food businesses to flourish and contribute to the local economy.
6. The current year's Food Service Plan was brought to the Select Committee on the Environment on 24th June 2010.

7. A summary of the activities in the Food Service Plan 2010-11 completed at the half-year stage is contained in Appendix 1 of this report. However, items of note include:

- High levels of routine inspections in accordance with the planned programme have been carried out.
- The increase in the proportion of the borough's food premises which are broadly compliant with food hygiene and safety legislation is being sustained, up from 75% in April 2008 to nearly 89% in September 2010.
- A revised interventions strategy is being utilised to focus more officer resources on the poorest performing food premises. Officers are working closely with zero star premises in a structured programme to improve standards over a short period of time. Food business operators of high risk zero star premises are being required to commit to the scheme and those who fail to improve within the agreed short time scale are subjected to the full range of enforcement sanctions.
- There has been an increase in the number of food premises gaining the Dudley Food for Health Award with 85 Platinum, Gold, Silver, Bronze and Healthier Takeaway Awards being made. Particularly pleasing is the growth in the number of small, independent food businesses gaining the award. This has largely been due to additional resources being provided by NHS Dudley to work closely with high street premises to train them in healthier cooking practices to enable them to apply for the award.
- High levels of microbiological and compositional sampling have been maintained.
- The publishing of the results of food hygiene inspections on the Council's website under the "Scores on the Doors" scheme is continuing along with publication of the Dudley Food for Health Awards

Finance

8. Financial implications from implementing the Food Service Plan are met from within existing budgets.

Law

9. The Council's duties with respect to protecting consumer interests in relation to food safety and standards are set out under the Food Safety Act 1990.

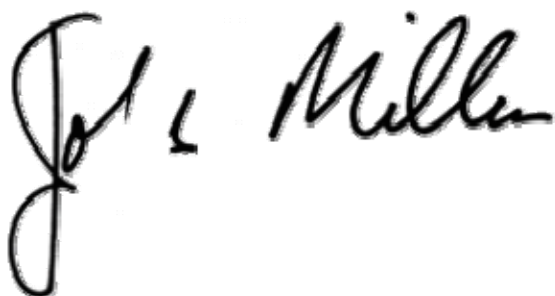
10. Powers to enable the Food Standards Agency to monitor and audit local authorities are contained in the Food Standards Act 1999.

Equality Impact

11. The proposals in this report do not impact on relevant groups or conflict with the Council's commitment to equality. Account is taken of the diversity of the ethnic origins of the local food business proprietors and efforts made to assist those whose first language is not English, for example by providing interpreters to accompany inspectors where possible and by providing advice literature in a range of languages.
12. The Food Service Plan contributes towards reducing health inequalities for all residents in the borough by promoting healthy eating. In particular, healthy eating is encouraged for children and young persons and also elderly people through the Dudley Food for Health Award. The vast majority of premises achieving the award are schools, nurseries and residential care homes.

Recommendation

13. It is recommended that progress with the delivery of service within the Food Service Plan 2010-11 at the half-year stage be noted by members.



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John Millar
Director of the Urban Environment

Contact Officer: Dolores Nellany
Telephone: 01384 814611
Email: dolores.nellany@dudley.gov.uk

List of Background Papers

Food Service Plan 2010/2011

APPENDIX 1

FOOD SERVICE PLAN 2010/2011 **Progress up to 30th September 2010**

<u>ACTION</u>	HALF YEAR TARGET	ACHIEVED	COMMENTS
High risk food safety inspections	100% (419)	95.5% (400)	The 100% target is programmed to be achieved by year-end.
Low risk food safety inspections	100% (120)	99% (119)	Includes 12 Category D (low risk) food premises targeted by a sampling intervention (aimed to assess hygiene and cleaning standards) as an alternative to a full inspection. N.B. Category E (lowest risk) food premises are dealt with by alternative enforcement strategy involving postal or telephone surveys.
Additional food safety inspections undertaken outside the programme	No target	123 inspections	Inspections of new premises/businesses, where there has been a change of proprietor or as a result of a complaint. The number of inspections required outside the programme has increased significantly due to an increased rate of turnover of food business operator in small food businesses.
Continue to publish the results of food hygiene & safety inspections on the Council's website. "Scores on the Doors" scheme	Monthly updates to website of all inspections undertaken.	Achieved	1877 premises are listed in the following categories: 5* (excellent): 299 premises (15.9%) 4* (very good): 441 premises (23.5%) 3* (good): 638 premises (34%) 2* (broadly compliant): 292 premises (15.6%) 1* (poor): 176 premises (9.4%) no stars (very poor): 31 premises (1.6%)
Utilise the alternative interventions strategy in the Food Standards Agency (FSA) Code of Practice to give greater focus on	Implement Interventions Strategy	Interventions Strategy implemented	High star premises may receive a themed or partial inspection focussing on elements which can be improved from last inspection (unless new food business operator when full inspection is carried out). This

improving standards in the poorest performing food businesses			releases additional officer time to work more closely with high risk no star premises to improve standards over a short period of time.
Continue to support food business operators to produce documented food safety management systems (FSMS).	On all inspections	Covered on all inspections. Pack has been developed to assist low risk businesses not covered by the FSA's "Safer Food, Better Business" system	Funding from the FSA in 2006-08 to deliver bespoke training to small businesses through seminars and on site coaching has ceased; hence additional time needs to be taken during inspections to assist proprietors to comply.
Increase the proportion of food premises broadly compliant with food hygiene legislation (2* or higher)	89%	88%	There has been a rise in broadly compliant premises from 75% to nearly 89% since the "Scores on the Doors" scheme was launched in April 2008. Broadly compliant figure incorporates all food premises in the borough, including newly registered premises which are counted as not compliant until inspected.
High risk food standards inspections	100% (8)	100% (8)	The 100 % target is programmed to be achieved by the year end. All premises due in the first half of the year have been completed. The remaining 16 fall due within the last six months of the financial year.
Medium risk food standards inspections	85% of due medium (129)	100% (129)	On target to complete the agreed 85 % figure for the year end.
Additional food standards inspections undertaken outside the programme	No target	51 inspections	Same comments as above, re food safety inspections
Microbiological food samples	156	214 (137%)	Over achievement due to more samples being programmed in first half of the year. Final outturn expected to be 312 samples (100%)
Compositional food samples	88	73	Includes involvement in regional sampling projects (CenTSA). The original target of 100 was reduced at the commencement of the financial year to 88, requiring 175 in twelve months.

Deliver food standards projects- compositional & labelling	<p>(i) "Too good to be true" Lifestyle claims made on egg, dairy and meat products</p> <p>(ii) School Food Trust nutritional standards in secondary and special schools pilot</p> <p>(iii) Imported food project</p> <p>(iv) Halal claims</p>	<p>(i) Project commenced and on going</p> <p>(ii) Project to take place in Nov 2010 with one local secondary school.</p> <p>(iii) Completed</p> <p>(iv) 6 Halal samples taken, 2 samples failed.</p>	<p>A total of 13 products were examined from ten local traders to include Free Range Staffordshire Pork, Grain Fed Shropshire Chicken, Bridgnorth Rib Roast, Free range Pork Sausage, Award Winning Bewdley Banger, Dairy Fed English Leg of Pork, and locally grown peas beans and broccoli. Each claim will now be analysed and assessed by the relevant Centsa authority for further investigation up the supply chain.</p> <p>Four soy sauce samples manufactured outside of the EC were obtained to analyse MCPD ? levels only one sample was reported as containing MCPD, which was within maximum permitted levels.</p> <p>A lamb kebab product was found to contain beef species. Chicken sausage was found to contain both poultry and lamb. Both failed samples are currently being investigated further under the Food Safety Act 1990.</p>
Food complaints (FOS)	Approx 75	43 received	Complaints relate to foreign bodies, microbiological or chemical contamination.
Food complaints (Trading Standards)	Approx 60	89received	Complaints concerning dates, labelling and quality and suspect food fraud.
Food premises complaints (FOS)	Approx. 100	118 received	
Food advice enquiries (FOS)	Approx 125	158 received	Includes advice requests from businesses and members of the public.
Food borne disease notifications	Approx. 250	303 received including 236	Campylobacter notifications dealt with by postal advice. All

		campylobacter notifications	others require officer visit/contact.
Dudley Food for Health Awards Issued	70 awards for the whole year (plus additional target of 60 high street businesses to achieve the award standard)	85 awards given (2 Platinum, 47 Gold, 24 Silver, 8 Bronze and 3 Healthier Takeaway Awards). Includes 16 awards made to small, independent food businesses	Delivered in conjunction with NHS Dudley. Award encourages premises to promote healthy eating whilst complying with food hygiene regulations. Increase in awards due to increased interest from food business operators as a result of awards being published on the Council's website and to additional resources being provided by NHS Dudley to assist small high street businesses to gain the award.
Educational and promotional work undertaken	Contribute to National Food Safety Week	Menu cards for chicken meals focusing on safe handling of raw chicken were distributed to libraries	Theme was prevention of campylobacter food poisoning, of which a common source is the handling of raw chicken
	Continue to provide educational initiatives on nutritional labelling	Ongoing	These lessons are a key action of the Dudley Food for Health Action Plan.
	Progress the Dudley Healthy Food Retail project in conjunction with NHS Dudley	Project continuing and due to end in November 2010. Exit strategy being prepared to sustain increased supply of fruit and vegetables in the Hawbush area.	Project based in the Hawbush area and aims to improve access to fruit and vegetables and overcome barriers that parents of primary school children face in increasing their consumption of fruit and vegetables. Uses social marketing techniques, i.e. encourages sustained behaviour change.
	Work in partnership with Dudley College to pilot a retail diploma for food business operators	This project has not yet started and may not now go ahead due to the likelihood of funding not being available.	
	Take part in	Project has been	

	FSA pilot trial “Healthier Food in Catering” project (providing tailored nutritional advice to 30 cafes in the borough)	suspended due to nutritional work being transferred from the FSA to the Dept of Health	
Prosecutions/cautions concluded	-	3	Cases were food hygiene prosecutions of two hot food takeaways and a formal caution in relation to hygiene offences at another hot food takeaway. All prosecutions and formal cautions are published on the Council’s website.