
DUDLEY METROPOLITAN BOROUGH COUNCIL

SELECT COMMITTEE ON THE ENVIRONMENT 31st OCTOBER 2005

REPORT OF THE DIRECTOR OF THE URBAN ENVIRONMENT

FOOD SERVICE PLAN 2005/2006

PURPOSE OF REPORT

1. To update the Committee on progress with the activities detailed in the Directorate of the Urban Environment Food Service Plan 2005-06.

BACKGROUND

2. Local authorities are required by the Food Standards Agency 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 Development and Environmental Protection 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. Delivery of the service contributes to the Council Plan themes of Safety and Environment and to the Community Strategy themes of Health, Environment and Leisure and Culture by ensuring the safety of food produced and consumed within the borough, encouraging healthy eating and reducing health inequalities.
6. The current year's Food Service Plan was approved by Cabinet on 15th June 2005 and brought to the Select Committee on the Environment on 30th June 2005.

7. A summary of the activities in the Food Service Plan 2005-06 completed at the half-year stage is contained in Appendix 1 of this report. However items of note include;
- High levels of food safety and food standards inspection
 - High levels of Dudley Food for Health awards (32 to date)
 - Successful bid for a grant of £19,000 from the Food Standards Agency that will enable up to 72 food businesses to receive free training, support and on-site assistance in complying with new food hygiene regulations, commencing in January 2006.
 - Took part in National Food Safety Week in June 2005 with a shoppers' food safety event and quiz held at the Ryemarket, Stourbridge.

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 Agency to monitor and audit local authorities are contained in the Food Standards Act 1999.
11. Section 111 of the Local Government Act 1972 authorises the Council to do anything which is calculated to facilitate or is conducive or incidental to the discharge of any of its statutory functions.

EQUALITY IMPACT

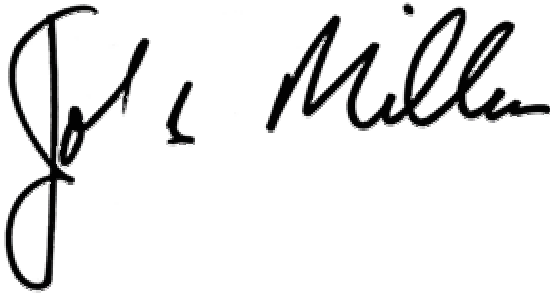
12. This report does not conflict with the Council's policy on equal opportunities.

RECOMMENDATION

13. It is recommended that progress with the delivery of service within the Food Service Plan 2005-06 at the half-year stage be endorsed by members.

BACKGROUND PAPERS

14. Food Service Plan 2005-2006

A handwritten signature in black ink, appearing to read 'John Millar'. The signature is written in a cursive style with a large, stylized 'J' and 'M'.

Signature:

John Millar

Director of the Urban Environment

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APPENDIX 1

FOOD SERVICE PLAN 2005-2006

Progress up to 30th September 2005

ACTION	TARGET	ACHIEVED	COMMENTS
High risk food safety inspections	100% (444)	94.1% (418)	High level of reactive work, particularly noise investigations, has impacted on inspection work. The 100% target is expected to be achieved by year-end.
High risk food standards inspections	100% (33)	81.8% (27)	Concerned that falling behind on high risk premises. Steps will be taken to address this so 100% achieved by year-end
Medium risk food standards inspections	100% (253)	84.9% (215)	100% target is expected to be achieved at year end
Low risk food safety inspections	100% (68)	95.6% (65)	The 100% target is expected to be achieved by year end.
To assist food businesses to comply with new food hygiene regulations coming into force in Jan 06.	Seek funding to enhance training & support to food businesses	Bid to Food Standards Agency for £19K grant successful in Sept 05	Grant will enable up to 72 food businesses to receive free training, support and on-site assistance in complying with new regulations, commencing Jan 06.
Microbiological food samples	250	299	Outturn for the year is expected to be 500 samples
Compositional food samples	100	118	

Food complaints (FOS)	100% (Approx 100)	71 (100%)	Complaints relate to foreign bodies, microbiological or chemical contamination
Food complaints (Trading Standards)	100% (approx 125)	118 (100%)	Majority relate to out of date food
Food premises complaints	100% (approx 75)	100% (59)	
Food advice enquiries	100% (approx 100)	100% (139)	Advice requests from business proprietors has increased due to impending new legislation.
Food Alerts	100% (approx 35)	100% (41 received)	This area of work has increased considerably due to illegal colouring Sudan in food products.
Food borne disease notifications	100% (approx 350)	100% (285)	Campylobacter notifications dealt with by questionnaire. All others require officer visit/contact.
Dudley Food for Health Awards Issued	To actively promote the Award during inspections at all eligible catering premises	34 Awards given (13 Gold, 13 Silver, 8 Bronze)	Delivered in conjunction with PCT partners. Award encourages premises to promote healthy eating whilst complying with food hygiene regulations.
Educational and promotional work undertaken	As resources permit	National Food Safety Week June 2005. Various talks to schools and community groups	Food Safety Week marked with shoppers' food safety event and quiz at Ryemarket, Stourbridge.

Prosecutions/ Formal cautions concluded	-	4	All cases were in respect of inadequate food hygiene and safety standards, two following emergency action to close premises.
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