

Agenda Item 40

Briefing Note: Official Feed and Food Controls Service Plan 2011/12

1. Introduction

- Each Feed and Food Enforcement body in England and Wales is required to produce an annual plan.
- The plan follows the Food Standards Agency national Framework Agreement. The purpose of the plan is to provide transparency and accountability for Brighton & Hove City Council's food service.
- The service plan is produced by the Environmental Health & Licensing and Trading Standards and reports on past activity, including enforcement action and maps out the plan for the coming year.

2. Outline of the 2011/2012 Plan

- The plan includes estimates of the level of demand on the food and feed enforcement service based on information from the last five years and the number of planned interventions due. These estimates are made on the information available as at January 2011. It is estimated that:
 - 1197 food establishments will require a programmed intervention, compared to 1262 for 2010/2011. It is the intention of the service to account for a minimum of 98% of these interventions;
 - 400 new businesses or those where there has been a change of ownership will require inspection;
 - 490 requests for service and complaints from businesses and members of the public in respect of foodstuffs, food establishments, practices and standards within the City.
 - The Scores on the Doors food hygiene rating for local businesses introduced in the City in October 2007 has continued to have a marked effect on the standards of local establishments. The table below shows the standards achieved in January 2011 compared to those when the scheme was launched. A five star standard represents full compliance with food safety legislation, two star establishments are deemed to be 'broadly compliant'.

Star Rating	Launch 2007	January 2011
5	78	549
4	263	413
3	427	329
2	221	91
1	139	49
0	39	6

3. Performance Against the 2009/2010 Plan

- Performance against the 2009/2010 plan for the key service indicators:
 - 1156, (99.7%) of the 1159 planned interventions were accounted for against the target of 98%;
 - 87.75% of the food establishments within the City were deemed to be 'broadly compliant' against the target of 85%;
 - 97.7% of service requests within target time against the target of 90%;
- Measures of other activity against estimates:
 - 398 new businesses were inspected against a predicted 333;
 - 1131 secondary inspections against an estimate of 1000;
 - 15 complaints about foodstuffs received against an estimate of 35;
 - 394 complaints about the conditions of food premises were received against an estimate of 380;
 - 146 planning applications were viewed against an estimated 50;
 - 125 notifications of Campylobacter were received against an estimate of 220;
 - 60 notifications of Salmonella against an estimate of 60.
 - Enforcement activity - 2 emergency prohibition notices were served to close premises, 6 voluntary closures were accepted, 2 Simple Cautions given, 5 cases led to individuals being found guilty of food hygiene offences at Brighton Magistrates court leading to fines totalling £11,550 and costs of £13,812, 66 Hygiene Improvement Notices were served.
- The service actively seeks the views of businesses by giving out post-inspection questionnaires to traders inspected. 375 questionnaires were returned in 2009/2010. The key findings of these returns were:-
 - 98.4% of respondents were either very satisfied or satisfied that Brighton & Hove City Council had done all that it could to help deal with their premises inspection.
 - 99.2% of respondents understood the purpose of the visit to their premises.
 - 97.8% found the information given to them by the visiting officer easy or very easy to understand.

- The service works with nutritional advisers for the PCT on the Healthy Choice Award initiative to promote healthy menu options in eateries. As at January 2011 29 gold level awards have been issued, 30 silver and 12 bronze since the scheme was launched in 2008. There are currently another 7 applications pending for assessment.

4. Future Challenges

- In 2009/2010 398 inspections of new businesses were undertaken against a planned 333. For 2010/2011 it was predicted that the number of new business inspections would increase to 350. As at December 2011 345 inspection of newly registered businesses had already taken place with another 90 registered and awaiting inspection. The original estimate has therefore been increased to 470. The increase appears to be a result of a greater number of business turnovers and more people setting up businesses from their home. It not sure how this will be effected economic conditions.
- In 2010 to build on the good working relations with ethnic food businesses in the City and enhance the standing of small local businesses with the public Food Safety team organised a Curry Chef and Chinese Chef of the Year competition. Both competitions proved popular. It is planned to make these annual events.

