

ENVIRONMENT CABINET MEMBER MEETING

Agenda Item 113

Brighton & Hove City Council

Subject:	Official Feed & Food Controls Service Plan 2011/12		
Date of Meeting:	10 March 2011	Environment Cabinet Member Meeting	
	24 March 2011	Council	
Report of:	Strategic Director, Place		
Contact Officer:	Name: Nick Wilmot	Tel: 29-2157	
	E-mail: nick.wilmot@brighton-hove.gov.uk		
Key Decision	Yes	Forward Plan No: ENVCOMM16773	
Wards Affected:	All		

FOR GENERAL RELEASE

1. SUMMARY AND POLICY CONTEXT:

- 1.1 To agree the Official Feed and Food Controls Service Plan previously known as Food Law Enforcement Service Plan required by the Food Standards Agency.
- 1.2 Food regulation protects the hygiene standards of food establishments in order to protect public health. There are over three thousand food establishments and proportionate regulation supports the local economy. Leisure and tourism are major employers with 15% to 20% of jobs in the city being related to tourism.
- 1.3 A particular objective is to support and advise businesses in this sector. This is very much welcomed and surveys show that over 98% of businesses inspected were either very satisfied or satisfied that their business was fairly treated and the contact was helpful.

2. RECOMMENDATIONS:

- 2.1 That the Cabinet Member agrees the Official Feed and Food Controls Service Plan 2011/2012 set out in the appendix to this report and commends it to Full Council for approval.

3. RELEVANT BACKGROUND INFORMATION/IMPLICATIONS

- 3.1 The Food Standards Agency's Framework Agreement on Local Authority Food Law Enforcement requires the production and publication of a service plan. Every local authority is required to develop an annual food enforcement service plan, which provides the basis on which local authorities are monitored and audited by the Food Standards Agency.
- 3.2 To ensure local transparency and accountability, it is a requirement that the Official Feed and Food Controls Service Plan is submitted to the relevant member forum for approval.

- 3.3 The attached plan (Appendix A) is an integral part of the organisation of the food service within Environmental Health & Licensing and Trading Standards. Both services come within Planning and Public Protection. As a result of this close relationship a joint service plan is submitted. This reduces duplication, improves the effectiveness of service delivery and meets the monitoring requirements of the Food Standards Agency.
- 3.4 In accordance with the Standard outlined in the Framework Agreement the food service should be a mix of enforcement, intelligence based work, investigation and education. It is planned that a performance targets of completion of 98% of programmed food safety interventions of risk category A to D premises, the employment of an alternative enforcement strategy in respect of low risk premises (category E and F) and 90% of complaints responded to within 5 days are met.
- 3.5 A key indicator is the number of broadly compliant food establishments. This currently stand at 91.5% and exceeds the national average. Newly opened establishments are unrated until inspected.
- 3.6 In addition, areas of current good practice, and opportunities for further improvement, have been identified, both in Food Safety and Food Standards, in section 6.3 of the Service Plan. The targeting of resources to these areas of work aims to provide a balanced mix of services, which is most likely to benefit the business sector, consumers and other stakeholders. In line with the amendment to the Food Safety Code of Practice in June 2008 the service will continue to focus enforcement action on the poorer performing businesses.
- 3.7 A healthy food award scheme has been developed to improve healthy life expectancy and tackle obesity. Health Development Advisers also provide NHS vascular risk assessments (health checks).

4. CONSULTATION

- 4.1 This integrated report covers Food Safety and Food Standards, has been produced after close consultation and joint working between the relevant officers of Environmental Health & Licensing and Trading Standards.
- 4.2 Brighton & Hove Food Partnership were consulted during the drafting of this plan.
- 4.3 This service plan was welcomed by Environment Community Safety Overview and Scrutiny Committee on the 25th January 2011

5. FINANCIAL & OTHER IMPLICATIONS:

Financial Implications

- 5.1 **Food Safety** – The proposed detailed budgets for 2011/2012 for providing the food safety service within Environmental Health is detailed below. Any changes arising from the budget setting process can be reported verbally. The staffing

figures include a figure to cover the appropriate proportion of the Head of Environmental Health & Licensing and administrative support:-

	Food Safety
Staffing	647,100
Transport	13,600
Supplies and Services	23,900
Total	684,600

Food Standards - It is difficult to detail the time spent on the food standards function as it is carried out during a comprehensive inspection. Time monitoring is not currently used to apportion time to the food function. The cost of the food standards function in 2010/11 was as follows based on the percentage of time officers spend on the food function. Similar apportionments would be expected for 2011/12.

Inspection, complaints and advice

Staffing	
Managment/Support	£ 3200
Food Team	£30,120
Total	£ 33,320

Sampling	
Purchases	£500
Analysis	£9,500
Total	£10,000

Total £43,320

Finance Officer consulted: Karen Brookshaw

Date: 02/02/11

Legal Implications

- 5.2 The Food Standards Agency places a requirement on local authorities to develop and submit a service plan. Local authorities are audited and assessed by the Food Standards Agency on the basis of their food law enforcement service as provided for in their Service Plans. The Food Safety Act 1990 (Code of Practice) places a requirement on local authorities to operate an inspection rating scheme, which determines frequency of intervention of food premises. The Official Feed and Food Controls Service Plan 2011/12 identifies the planned number of interventions for that period.
- 5.3 The Council's Constitution requires the adoption of the Official Feed and Food Controls Service Plan to be reserved to full Council.

Lawyer consulted:

Elizabeth Culbert

Date: 25/01/11

Equalities Implications:

- 5.4 See 2.4.5 of appendix 1 for profile of food premises registering with the food service during the year 2010/2011. The service is mindful of the greater assistance food business operators require where their first language is not English. Written information, translation and interpreting services are employed where necessary to assist businesses to comply with regulatory requirements.

Sustainability Implications:

- 5.5 Liaison with relevant agencies in connection with local food initiatives, including the Brighton & Hove Food Partnership

Crime & Disorder Implications:

- 5.6 None

Risk and Opportunity Management Implications:

- 5.7 SMART target for the food safety service is (98% of due interventions achieved x 0.3 + 85 % of broadly compliant premises x 0.7)

Corporate / Citywide Implications:

- 5.8 Food safety standards protect the City's reputation, helps develop tourism and the local economy and helps visitors have a positive experience.

6. EVALUATION OF ANY ALTERNATIVE OPTION(S):

- 6.1 There is no legal alternative to the statutory service plan.

7. REASONS FOR REPORT RECOMMENDATIONS

- 7.1 In order to comply with the Food Standard Agency Code of Practice.

SUPPORTING DOCUMENTATION

Appendices

1. Official Feed and Food Controls Service Plan 2011/2012

Documents In Members' Rooms

None

Background Documents

None