

Appendix1

Brighton & Hove City Council

Official Feed and Food Controls Service Plan 2013/2014

1. Service Aims and Objectives

1.1 Aims and Objectives

- 1.1.1 The food service function of Brighton & Hove City Council is enforced by Environmental Health and Trading Standards staff within Regulatory Services under the Head of Planning and Public Protection who reports to the Executive Director of Environment, Development & Housing.
- 1.1.2 Environmental Health & Licensing staff are primarily concerned with protecting and improving public health and the environment across the City. Within this service food safety officers work to ensure that food prepared and sold from local establishments is safe. This is achieved by carrying out a programme of interventions at food businesses, sampling and responding to service requests. Wherever practicable links are formed with the business community and all relevant professional groups with the objective of increasing and promoting food safety awareness.
- 1.1.3 The overall objective of the service is to provide a comprehensive food safety service to benefit consumers and the business community, with a considered balance between enforcement, investigation, advice and education.
- 1.1.4 Trading Standards officers aim to provide a comprehensive range of enforcement and advisory services to the community within a statutory framework. Its goal is to contribute, in conjunction with other agencies, to the development of a safe, fair and equitable trading environment for all consumers, by means of advice, information, education and enforcement.

The core aims being to ensure: -

- § Accurate and informative labelling of food; and
- § That compositional standards of food are maintained.

The objectives being: -

- § To carry out risk-based and intelligence led activities;
- § To undertake screen testing and food sampling to reflect identified areas of concern;
- § To respond appropriately to food complaints and initiate proportionate action;
- § Respond to trader requests in a timely manner; and
- § To educate the public on compositional and labelling issues to improve eating habits.

1.2 Links to Corporate Objectives and Plans

1.2.1 In December 2012 the new Chief Executive posted the City Council's purpose, ambitions and values with the four priorities of:-

- § Tackling inequalities
- § Creating a more sustainable city
- § Engaging people who live and work in the city
- § Responsible and empowering employer

1.2.2 The service has strong links with these priorities. In particular the outcome to reduce health inequalities and long standing public health issues as part of the priority of tackling inequalities. This includes the desire to continue with high profile enforcement of food safety rules and maintaining an excellent record of environmental health improvements.

1.2.3 The Official Food and Food Control Service Plan is part of the corporate annual planning and development process.

1.2.4 The service has a published Enforcement Policy. This policy is a cornerstone for fair and open enforcement.

1.2.5 The service continually monitors business opinion through satisfaction surveys. This fits in with the priority of engaging people who work in the city. The findings help to ensure that the service meets the requirements of local businesses, residents and visitors and provides a service the city deserves.

2. Background

2.1 Profile of the Local Authority

2.1.1 Brighton & Hove is a unitary authority on the south coast of England. It is approximately 50 miles from London. Bounded by the English Channel to the south and the South Downs to the north, it covers an eight-mile stretch of seafront and extends inland for approximately five miles.

2.1.2 Demographic information is available from online Brighton & Hove Local Information Service <http://www.bhlis.org/>.

Resident Population by Ethnic Group Estimated in 2009

White British, Irish, mixed and other	227,000
Asian or Asian British	12,500
Black or Black British	5,900
Chinese	2,400
Indian, Pakistani or Bangladeshi	10,900

- 2.1.3 Tourism plays a major part in the local economy. Figures from the VisitBrighton Strategic Partnership 2010 estimate that 15% to 20% of jobs in the city are tourism related and eight million visitors bring £400 million into the local economy. The city boasts 4293 bedrooms, offering a bed stock of approximately 10,000. There is a large variety of hotels, food retailers and over 400 restaurants serving cuisine from around the world. The VisitBrighton Visitor Survey 2007 identified that 70% of visitors put going to a restaurant or place to eat as one of the most popular activities to do in Brighton & Hove.

2.2 Organisational Structure

- 2.2.1 Brighton & Hove City Council has operated a committee system model since May 2012. Responsibility for the food safety and standards services is delegates to the Environment & Sustainability Committee.

2.3 Scope of the Feed and Food Service

- 2.3.1 A specialist Food Safety Team within Environmental Health carries out the food safety function. The work of the team includes:-

- § Inspecting food premises:-
- § The investigation of food safety complaints;
- § Food poisoning investigations when linked to a premises;
- § Investigating infectious disease notifications;
- § Microbiological food sampling;
- § Food safety training;
- § Responding to requests for advice;
- § Initiatives relating to working with the community and businesses;
- § Taking appropriate steps to publicise and act upon national food alerts;
- § Publicising the food hygiene standards of local businesses.

- 2.3.2 The food standards function is carried out by Trading Standards Officers in the Business Support Team. The work of the team includes the following: -

- § Risk based enforcement activity;
- § Complaint investigation;
- § Food analysis and investigation;
- § Service Requests from businesses;
- § Education programmes;
- § Reacting to Food Alerts.

- 2.3.3 Food Standards work is undertaken in conjunction with work on other areas of Trading Standards law. For instance, a programmed food visit will also include giving advice about other matters such as prices, business names and weights and measures. In this way, a comprehensive visit is under taken so as to minimise any inconvenience caused to the general day-to-day running of the business.

- 2.3.4 Trading Standards Officers are responsible for enforcing relevant legislation in respect of imported feedstuff, whilst the Food Safety team enforces relevant legislation controlling imported food of non-animal origin and products of animal origin.

2.4 Demands on the Feed and Food Service

Food Safety

- 2.4.1 As at January 2013, there are 3230 food businesses registered. These premises are broken down into the following profile:-

2	Primary Producers
41	Manufacturers/Processors
2	Packers
5	Importers/Exporters
30	Distributors/Transporters
629	Retailers
2519	Restaurants and other Caterers
2	Manufacturers Selling Mainly by Retail
3230	TOTAL

- 2.4.2 Three food businesses are approved under Regulation (EC) 853/2004 for specific dairy, fish and meat products processing.

- 2.4.3 The nature of the city causes a considerable seasonal variation in the department's workload. Some businesses only open during spring, summer or school holidays, the intervention programme has to be tailored to meet these service needs. There is a dramatic increase in the number of visitors in the spring and summer and this increases the volume of requests for service, enquiries and other reactive work. Outdoor events such as music events, festivals, specialist markets, farmers' markets, open-air concerts and funfairs also add to the seasonality of the workload.

Food Standards

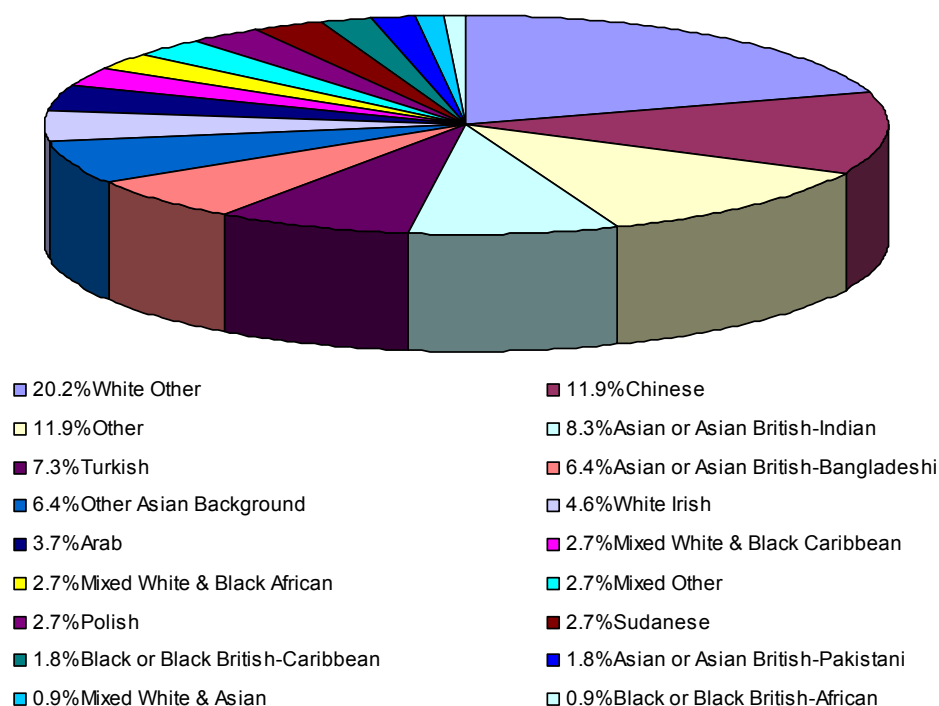
- 2.4.4 Premises data is captured on Uniform and therefore the premises profile is the same but as the risk assessment is based on the LGR scheme the individual premises have a different inspection frequency for Food Standards. As of the 7 January 2013, 2378 premises were considered to have an 'inspectable risk' for Food Standards work. It has been noted that there is a high turnover of new premises requiring food standards advice.

Access to services

- 2.4.5 As part of the drive for continued improvement and dialogue with businesses, all establishments are requested to complete feedback questionnaires following inspections. The questionnaires request

information on the ethnic origins of the business owners. Of the questionnaires returned between April 2011 and March 2012 65.2% of the respondents identified themselves as White British. The ethnicity of the remaining was as below.

Ethnicity of Food Businesses Where Notified 2011/2012



2.4.6 In addition to having a number of key food safety advice leaflets in a variety of languages, the service has the capacity to have any leaflet, letter or other document translated as required. Wherever possible, opportunities are taken to provide information about services to ethnic communities. Where necessary, interpreters accompany officers on planned interventions. Where necessary, officers can access The Big Word On-Call Language Service by telephone when carrying out visits.

2.4.7 Access to the service is provided by:

- § Visiting either Bartholomew House or Hove Town Hall Customer Services Centres, opening hours 8:45am to 4:30pm on weekdays;
- § Self-help points across the city including all the main council offices, libraries, leisure centres and some schools;
- § General telephone calls to the Call Contact Centre on (01273) 292161;
- § Advice can also be accessed via the council's website, www.brighton-hove.gov.uk;
- § Email to ehl.food@brighton-hove.gov.uk.

- 2.4.8 Food Standards complaints are initially received by Citizens Advice Consumer Service. There is a referral protocol regarding food issues requiring enquiries to be sent to Trading Standards within 24 hours.
- 2.4.9 The food safety team operates a hotline where businesses and consumers can obtain immediate advice from a food safety officer, during office hours. Senior food competent environmental health staff provide cover for an out of hours service to respond to food safety emergencies and incidents.
- 2.4.10 New food businesses registering with the service are provided with access to a wide range of online documents hard copies can be provided on request to assist compliance with food safety legislation.

2.5 Regulation Policy

- 2.5.1 The Council has a Corporate Enforcement Policy in line with the national Regulators Compliance Code for Enforcers. The enforcement policy is grounded in better regulation principles of proportionality, accountability, consistency, transparency and targeting.
- 2.5.2 Any breaches of food law noted in businesses where Brighton & Hove City Council has an interest, either as proprietor or responsibility for structural repair, are brought to the attention of the Chief Executive without delay.

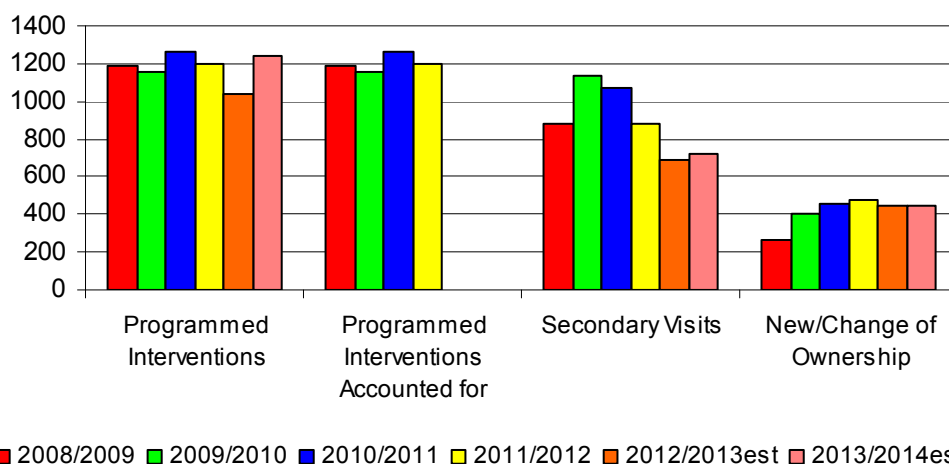
3 Service Delivery

3.1 Interventions at Food and Feedingstuffs Establishments

Food Safety

- 3.1.1 This section details the planned risk based food safety intervention programme for 2013/2014. The level of achievement in food safety intervention based activity over the past four years is shown in the chart below along with estimates for completion of the current year and 2013/2014.
- 3.1.2 Inspection intervals are calculated on a risk-based approach. The service sets a target of 98% compliance with the annual programme. Table 3.1.1 estimates the number of planned interventions for the current year and 2013/2014. The target takes account of possible service or operational problems such as a turnover of staff at the end of the year, emergencies or difficulties contacting seasonal businesses or home caterers. In reality, compliance approaches 100%.

Chart of Intervention-Based Activity 2008-2014



See tables 3.1.1 and 3.1.3 for further details.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Programmed Interventions	1193	1159	1262	1197	1043	1246
Accounted for	1188	1156	1262	1197		
Target %	98 A-D	98 A-D	98 A-D	98 A-D	98 A-D	98 A-D
Achieved%	99.6 A-D	99.7 A-D	100 A-D	100 A-D		

Table 3.1.1 Achievement of Planned Food Safety Inspection/Intervention Programme 2008-14.

3.1.3 The Food Safety Code of Practice contains a mechanism for risk rating each businesses based on factors such as:- if unwrapped high risk-food is handled, prepared or cooked; size of the business; any high-risk operations are undertaken; number of customers; vulnerability of the customers to food-borne illness; standards of hygiene; condition of the structure and confidence in management. By scoring all of these factors, an overall risk rating of A to E is arrived at. Category A premises are the highest risk and E the lowest.

3.1.4 As category E businesses tend to present a minimal risk due to the limited types of food they handle and/or they cater for a limited number of people. Since 2007 the service has operated an alternative enforcement strategy to maintain surveillance of these low risk businesses. This strategy enables the service to provide greater focus on higher risk category A to D establishments. Migration to the national Food Hygiene Rating Scheme (FHRS) for publishing food hygiene standards in March 2012 required an increase in validation inspections of category E businesses.

3.1.5 The alternative surveillance of low-risk businesses follows a structured documented procedure: postal questionnaires, sample inspections to check the validity of the information gained and follow up inspections.

3.1.6 Migration to FHRS has resulted in the need for a greater level of surveillance. The service therefore proposes to alternate between a

questionnaire and intervention on the usual frequency for category E establishments. This generated an additional 68 interventions between April and December 2012. An estimate of the number of interventions for 2012/13 and 2013/14 has been included into table 3.1.2.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Questionnaires	243	188	277	175	185	296
Interventions	-	-	-	-	126	72

Table 3.1.2.Premises dealt with under alternative strategy or inspected.

3.1.7 Planned food safety interventions programme for the year 2013/2014 as at January 2013 is:-

Risk Category of Premises	Number of Interventions Due
A	6
B	75
C	769
D	396
Total	1246

Low-risk premises due for intervention 368

3.1.8 The target is to achieve a minimum of 98% of the annual inspection programme. The three product-specific premises approved under Regulation (EC) 853/2004 will receive interventions within the risk rated programme as necessary.

3.1.9 The Food Safety Code of Practice encourages food enforcement services to provide greater focus on the outcomes of activities rather than the traditional approach of reporting on activity alone. Local authority performance is monitored by the Food Standards Agency through the Local Authority Enforcement Monitoring System (LAEMS).

3.1.10 A further target is to ensure that at least 85% of food establishments are 'broadly compliant'.

3.1.11 As at December 2012 the level of broadly compliant establishments rated in the FHRS scheme stood at 91.4%. This level of compliance protects public health, the local economy and reputation of the council as a responsible regulator.

3.1.12 **Secondary Interventions** - The main purpose of secondary interventions is to monitor food businesses that fail to comply with significant statutory food safety requirements, or where directly required by Regulation. Failure could include:-

- § Failure to comply with a single requirement that compromises food safety, public health or prejudices consumers;
- § Failure to comply with a number of requirements that, taken together, indicate ineffective management; or
- § Service of a Hygiene Emergency Prohibition Notice or Order.

3.1.13 When considering both the need for and timing of a secondary intervention, consideration is given to the seriousness of any failing, history of the business, confidence in management and the likely effectiveness of this action when compared to any other enforcement option.

3.1.14 Safeguard measures associated with the FHRS permits any food business that does not attain the top rating of five to request a rescore once any necessary issues have been resolved. The revisit must be unannounced and made no sooner than three months after the initial intervention and within three months of the request being made.

3.1.15 Other secondary interventions are categorised as those that are not primary interventions but include:-

- § Additional interventions of establishments that are subject to product-specific food hygiene regulations;
- § Sampling visits;
- § Visits to check on the progress of measures required after a previous intervention;
- § Visits to investigate food and food premises complaints;
- § Visits to discuss implementation of Hazard Analysis of Critical Control Points based system;
- § Visits involving training of food handlers;
- § Inspections of premises to assess a licence.

3.1.16 **Interventions at New Businesses/Change of Ownership** - Where the service becomes aware that ownership of a food business has changed or a new business has commenced, it aims to undertake an intervention within 28 days of the business starting trading.

3.1.17 The purpose of the intervention is to establish the scope of the business, gather and record information, determine if food sampling or swabbing is necessary, identify food safety breaches, determine relevant enforcement action to be taken by the food service, communicate this to the business and determine a risk rating score. Based on the last five years' data, it is predicted that there will be 450 new businesses or changes of ownership in 2013/2014.

3.1.18 **Monitoring of Vacant Premises** – The service aims to inspect all new food businesses within 28 days of opening. Food safety law does not require prior approval.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Secondary inspections	879	1131	1072	885	687	720
New Premises or Change in Ownership	267	398	461	475	450	450

Table 3.1.3 Estimate for 2013/2014 based on data since 2008.

3.1.19 It is estimated that the number of staff required to carry out the programme of inspections plus other visits is 8.5 full time equivalents.

Resources required to undertake secondary visits generated by complaints, enquiries or to undertake sampling are included in the appropriate part of this plan.

Food Standards

- 3.1.20 The LGR system requires high-risk premises to be visited each year, medium risk every two years and the low risk every five years. This means that all 65 high risk, 50% of the 736 medium risk and 20% of the 1553 low risk premises should be visited each year.
- 3.1.21 The target for 2012-13 was to visit 65 high-risk and 368 medium risk premises liable to inspection. Similar targets will remain in place for 2013/14.
- 3.1.22 There is no commitment to visit low risk premises but in 2012-13, 197 low risk premises were visited up to mid Jan 2013 as a result of project work, complaints and other routine inspections.
- 3.1.23 Approximately 5% of inspections require a follow-up visit. Officers do not work exclusively on the food function. Follow up visits will be made to all premises when a non-compliance is detected and formal action is contemplated.
- 3.1.24 One full time and currently two part time posts make up the Food Team. This equates to 1.4 FTE. About 80% of their time is spent on the food function. Another officer has recently passed the food qualification exam and will be looking to develop her competence.
- 3.1.25 **New Businesses** – Trading Standards Officers aim to assess new food businesses within 56 days.
- 3.1.26 **High Risk Premises** - Premises with good management control, no history of contraventions or complaints will be subject to a minimum intervention approach and will only be inspected if they change their product range or complaints are received.
- 3.1.27 **Poorer performing High Risk Premises** -These premises will be inspected every year but may be the subject of additional interventions depending on their compliance. Nationally and locally most food fraud has concerned misdescribed alcoholic drink of unknown provenance.
- 3.1.28 **Medium Risk Premises** - These premises will receive an intervention at two yearly intervals. These interventions will alternate between comprehensive inspections, and a mix of sampling visits, complaint visits or other monitoring or surveillance. At least 50% of the premises liable to an inspection will be subject to a comprehensive visit.

3.1.29 **Low Risk Premises** - A programme of interventions will be based on the intelligence received about the individual premises or where the business requests support/advice.

3.2 Feed and Food Complaints

Food Safety

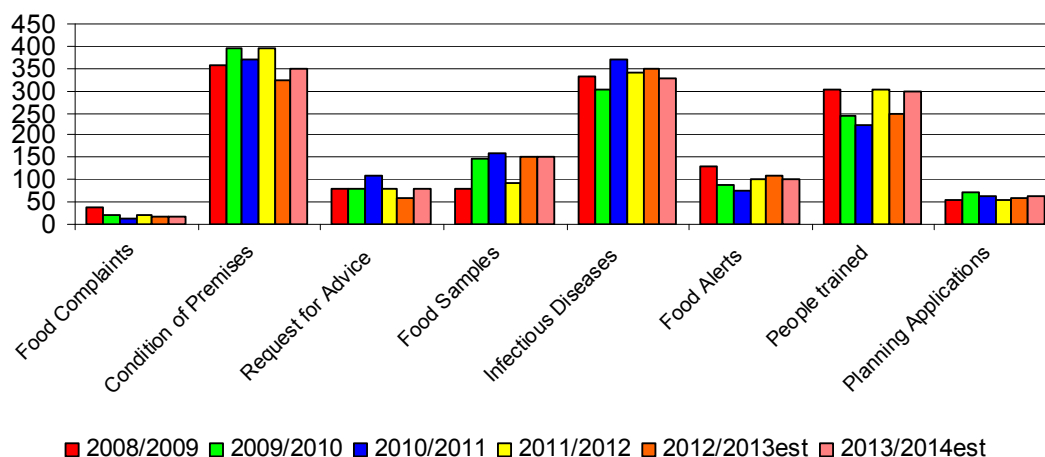
3.2.1 It is the policy of this authority to respond promptly to all requests for advice from business. It is the target of the service to respond to 90% of planning application consultations within 10 working days, and all other demand driven work within 5 days.

Year	08/09	09/10	10/11	11/12
Within target %	96.6	97.7	98.8	97.3

Table 3.2 Percentage of Demand Driven Work within Target Response Time

3.2.2 All food complaints received are investigated in accordance with the council's Enforcement Policy and documented procedures. See below for a chart showing the pattern of demand driven work since April 2008 and estimates for the current year and 2013/2014. The source figures for this chart are contained in tables within the relevant part of the plan.

Chart of Demand Driven Work 2008-2014



See tables 3.2.1, 3.4.1, 3.4.3, 3.5.1, 3.6 and 3.8 for the source of data.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Food Complaints	36	20	12	20	15	18
Condition of Premises	357	394	371	394	325	350

Table 3.2.1 Number of complaints for current year and 2013/2014 based on data from 2008 onwards.

3.2.3 It is estimated that 1.5 Full Time Equivalent officers will be required to meet this level of service requests.

Food Standards

3.2.4 It is the policy of this authority to respond promptly to all food complaints and to carry out enquiries in accordance with the complaints

procedure. The following figures show a final estimate for 2012/13 as the report is generated before the end of the calculated year.

Year	07/08	08/09	09/10	10/11	11/12	12/13 est
Number of Complaints	253	295	279	185	104	130

3.3 Home Authority Principle and Primary Authority Principle

3.3.1 Brighton & Hove City Council fully supports the Home Authority principle, and has entered into six formal and 22 informal arrangements with businesses whose operational activity extends outside of the city. Currently there are no primary authority food businesses in the city.

3.4 Advice to Businesses

Food Safety

3.4.1 Advice is given during inspections, by hotline, website, newsletter and as part of the planning application process.

Year	08/09	09/10	10/11	11/12	12/13 est	13/14 est
No of Requests	80	82	109	79	60	80
Planning Applications	53	70	64	56	60	65

Table 3.4.1 Requests received since 2008 and estimates for the current year and 2013/2014

3.4.2 It is estimated that 0.5 Full Time Equivalent Officer is required to meet this estimated demand.

Food Standards

3.4.3 There was a significant increase in the number of requests for advice in 2007 compared to previous years and this level has remained reasonably constant since then. The following shows requests up until beginning of Jan 2013.

Level of Service Requests

07/08	08/09	09/10	10/11	11/12est	12/13est
150	192	151	188	158	137

3.5 Feed and Food Sampling

Food Safety

3.5.1 A formal arrangement is in place with the Health Protection Agency's Food Water & Environment laboratory based at Porton Down for the analysis of samples that require microbiological examination.

3.5.2 The service participates in national microbiological sampling initiatives coordinated by the Health Protection Agency (HPA), countywide programmes co-ordinated by the Chartered Institute of Environmental

Health (CIEH) Sussex Food Liaison Group and locally devised surveys. Samples of food and swabs of food-contact surfaces may also taken as part of routine work and when investigating specific issues at food premises.

3.5.3 During 2012/2013, the service took part in national food sampling programmes:-

- § Study 48 – Pâté study: comparison of ‘in-house’ produced and large-scale produced offal-based pâté.
- § Study 49 – Ready to eat pies from catering and retail premises.

3.5.4 In addition to these nationally agreed programmes, the service took part in Sussex-wide microbiological sampling programme monitoring cleanliness in catering establishments. To identify potential issues with cleaning in premises where there is a low confidence in management. The project to be used to reinforce required standards and educate catering staff.

3.5.5 Sampling is also carried out during routine food hygiene inspections to aid officers in the assessment of practices carried out within commercial kitchens and identify any issues. Where any unsatisfactory results were found, corrective action was put in place to ensure the quality of food products.

3.5.6 As at December 2012 national and the CIEH Sussex Food Liaison Group sampling plans had yet to be finalised.

3.5.7 An Environmental Health Officer within the Food Safety Team is responsible for organising and co-ordinating food safety sampling. It is estimated 0.25 Full Time Equivalent officer will be required for this service.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
No. of samples	82	146	160	94	150	150

Table 3.4.3 Food Safety Samples Submitted 2008-2012 & estimate for the current year and 2013/2014.

3.5.8 Arrangements are in place with the Health Protection Agency laboratory at Porton Down for the analysis of samples that require microbiological examination. The allotted cost for sampling for the financial year 2012/2013 was £11,429.

3.5.9 As at December 2012, the allocation for the year 2013/2014 had not been confirmed.

Food standards

3.5.10 The Public Analyst contract was awarded to Worcestershire Scientific Services. A new contract is currently out to tender. The current allocation of budget for sampling analysis is £5,500. The focus of the contract remains composition, labelling and chemical contamination.

3.5.11 Inspections, investigations and advice for 2012/13 equated to approximately 1.4FTE.

3.5.12 A budget of £ 5,500 was allocated in 2012/13 and 13/14 to facilitate the contract with the appointed Public Analyst for the purposes of food analysis. Sampling programmes are informed by FSA initiatives, TSSE regional and local intelligence.

Food Sampling Work undertaken in 2012/2013

<u>MONTH</u>	PROJECT
August	Gluten Free
August	Melamin in contact with Food
Year long	Spirits Sampling as a part of the inspection programme
Year long	Home Authority Sampling
Year long	Foreign language labelling
Year long	Complaints/Officer initiative

3.5.13 The national initiative is fully funded and takes account of potential problems requiring further investigation. The cost for the regional and local projects will be set to allow for contingencies, such as complaints and reacting to food alerts.

3.5.14 During 2012/13 large quantities of illicit alcohol were found in the City. Whilst some of this was smuggled and non duty paid alcohol, a quantity had been found that was not of the nature substance or quality demanded. As this is deemed to be an emerging potential food fraud, officers have given this priority and the sampling programme will take this into account. It is likely that this will continue to be the case in 2013/14.

3.5.15 Control and Investigation of Outbreaks and Food-related Infectious Disease - Specific infectious diseases are notifiable to the local authority. The department investigates these cases in an attempt to identify the cause of illness and any practical measures to control potential outbreaks. See below for the number of cases investigated from 2008 to 2012 and an estimate of the numbers expected for the current year and 2013/2014. Investigations of outbreaks must commence as soon as practical. In individual notifications, the investigation has to commence within 5 days. It is estimated that 0.5 FTE officer will be required to meet this level of complaints.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
No. of reports	333	304	369	339	350	330

Table 3.5.1 Notifications for 2012/2013 & 2013/2014 based on data from 2008 onwards.

3.5.16 The number of notifications included in table 3.5.1 has been corrected to discount those illnesses not associated with food such as mumps, measles and hepatitis. The estimate of the total notifications for the

current year has been increased due to the effect of a slight increase in the number of *Cryptosporidium Enteritis* cases.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Campylobacter	202	125	222	198	210	200
Salmonella	34	60	33	35	35	35

Table 3.5.2 Estimate of Number of specific notifications for 2012/2013 & 2013/2014

3.5.17 Food-borne illness can be contracted as a result of a number of reasons including poor food handling in the home or foreign travel. It is therefore difficult to attribute any increase or reduction to one source.

3.6 Feed/Food Safety Incidents

3.6.1 An out of hours emergency service is staffed by senior staff who are suitably authorised to carry out the full range of food safety functions including responding to emergency food safety incidents.

3.6.2 Information regarding national food safety alerts, such as product recalls from the FSA, is received during office hours via the national alert system.

3.6.3 The Environmental Health Manager (Food Safety) and senior staff within the Food Safety Team are registered on the rapid alert system to receive food alerts through a text message scheme direct to their mobile phones. The information contained in the food incidents is distributed and acted on as deemed necessary.

Year	08/09	09/10	10/11	11/12	12/13est	13/14est
Food Alerts	130	88	76	102	110	100

Table 3.6 Food Alerts for the current year and 2013/14 based on data from 2008 onwards.

3.7 Liaison with Other Organisations

Food Safety

3.7.1 There are a number of arrangements in place with other professions and local authorities to promote consistency, provide joint projects and develop services: -

- § The Environmental Health Manager attends the Sussex Food Liaison Group which develops common approaches to regulation across Sussex.
- § An Environmental Health Officer attends the Chartered Institute of Environmental Health's Sussex Food Study Group which develops joint procedures and practices.
- § Regular liaison meetings with Children's Services and school caterers.
- § The Health Development team develops initiatives such as promoting breastfeeding or making it easier for mothers to breastfeed their babies while in restaurants.

- § The service works with nutritional advisers via the Brighton & Hove Food Partnership on the Healthy Choice Award initiative to promote healthy menu options. They cover a wider range of food businesses, including children's nurseries and school breakfast clubs. As at January 2013, 48 gold level awards have been issued, 12 silver and 2 bronze. There are currently another 13 applications pending for assessment. Nine awards have also been given under the Healthy Early Years scheme where provision is limited to snacks only.
- § District Control of Infection Committee, Community Consultant in Disease Control reviews procedures and agrees communicable disease outbreak and food poisoning control measures.
- § The authority is a member of the Brighton & Hove Food Partnership. The partnership includes representatives from local businesses and community groups, community workers and members of the Sustainability Commission. The Partnership raises awareness of food producers in supporting health, the economy and the environment increasing access to nutritious, safe, affordable food and providing a network for information exchange.
- § A liaison arrangement is in place with Sussex Career Services and local schools to enable teachers and students from Brighton & Hove to gain work experience.
- § Head of Regulatory Services sits on the Healthy Weight programme board

This work is accounted for in the reactive work estimate of resources required.

Food Standards

- 3.7.2 The team works closely with 18 other Trading Standards Services in the southeast that together make up Trading Standards South East (TSSE). Activities include liaison on all trading standards issues, co-ordinated activities, sampling and advice projects and sharing of information via the TSSE intranet.

3.8 Feed and Food Safety and Standards Promotional Work, and Other Non-Official Controls Interventions

- 3.8.1 The service has built on the partnership work of the Healthy Choice Awards referred to in 3.7.1 to work on a number of healthy eating initiatives with the Director of Public Health. Planned initiatives are promotion of reduced salt, portion size and use of Trans fats as part of National Chip Week 18th to 24th February 2013 and the reduction of Monosodium Glutamate in Chinese restaurant and takeaway cooking.
- 3.8.2 The service organises a number of food hygiene training courses per year. The food safety training activity April 2011 to March 2012 and total numbers of people trained are given below. The level 1 award is a half day awareness course whilst the level 2 course is a full day course aimed at food handlers.

3.8.3 Type of Course	Number of Delegates
CIEH Level1 Award in Food Safety in Catering Awareness	35
CIEH Level 2 Award in Food Safety in Catering	268
TOTAL	303

Year	2008/09	2009/2010	2010/2011	2011/2012	2012/13est	2013/14est
Trained	301	245	225	303	250	300

Table3.8 Total Training Undertaken Since 2008

3.8.4 Nine Level 2 Awards in Food Safety in Catering courses have already been scheduled for 2013/14. The service also offers the CIEH Level 3.

3.8.5 Food Safety Week took place from 11-17 June 2012 and a variety of activities were staged at venues across the city, including children's centres and day centres for adults.

3.8.6 In 2012 the Food Safety Team organised their third annual Curry Chef of the Year competition. It is planned to continue this as an annual event.

4. Resources

4.1 Financial Allocation

Food Safety

4.1.1 As at beginning of January 2013 the 2013/14 budget for the Food Safety Service has yet to be finalised. The agreed budget for 2012/2013 was as below.

Staffing	£524,460
Transport	£ 13,870
Supplies and Services	£ 18,930
Total	£ 557,260

Food Standards

4.1.2 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. Cost of the food standards function in 2012/13 was as follows based on the percentage of time officers spend on the food function outlined above and below:

Staffing Inspection, complaints and advice	
Management/Support	£ 3,200
Food Team	£42,170
Total	£45,370

Purchases	£ 500
Analysis	£ 5,500
Total	£ 6,000

Total **£ 57,370**

The budget has not yet been set for 2013/14 but similar funding levels are envisaged as 2012/13.

4.2 Staffing Allocation

Food Safety

4.2.1 Establishment of the Food Safety Team for the year 2013/2014 is 11.45 full time equivalent field officers plus two full time equivalent administrative support staff and management, broken down as follows:-

1 x Environmental Health Manager
 2 x Senior Environmental Health Officers
 3.85 x Environmental Health Officers
 4.6 x Senior Technical Officers

4.2.2 All enforcement staff comply with strict guidelines governing qualifications and competencies before they are permitted to undertake food safety duties. All Senior Technical Officers hold Higher Certificates in Food Premises Inspection and are able to inspect all risk categories of food businesses. All Environmental Health Officers are qualified to undertake inspections of all risk categories of food businesses.

4.2.3 Six officers within the other Environmental Health & Licensing Teams retain competencies to undertake food safety inspections. All food competent officers must undergo a minimum of 10 hours food safety training per year to retain their authorisation to undertake food safety inspections. In addition to the competencies and qualifications required by the Food Safety Code of Practice, officers engaged in food safety inspections must have undergone additional 'Food Hygiene Rating Scheme' consistency training.

Food Standards

4.2.4 The Inspection and Sampling Team is responsible for Food Standards Inspection. The proportion of time allocated to this function in 2012/13 was estimated as follows:-

Support	0.05
Management	0.05
Food Staff	1.4
Total	1.5 FTE

4.3 Staff Development Plan

- 4.3.1 The Authority has a structured appraisal and development system. During staff appraisals, individual training needs and any gaps in competence are identified. The information is used to produce individual training and development plans for each officer for the coming year. Brighton & Hove City Council was awarded accreditation to Investors in People in early 2009.
- 4.3.2 Through this system, the service ensures that all food competent officers receive sufficient good quality focused food safety training to comply with relevant Codes of Practice and professional membership schemes.
- 4.3.3 The service currently has three staff undergoing part time or distance learning to become Environmental Health Officers.

5.0 Quality Assessment

5.1 Quality Assessment and Internal Monitoring

Food Safety

- 5.1.1 The service has a documented procedure relating to food safety duties. Internal audits are carried out to ensure compliance with these procedures. The service is accredited to ISO 9001 and externally audited by the British Standards Institute.
- 5.1.2 The service actively seeks the views of businesses by giving out post-inspection questionnaires to traders inspected. In 2011/2012, 347 questionnaires were returned. The key findings of these returns were:-
 - § 98% 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% of respondents understood the purpose of the visit to their premises.
 - § 97% found the information given to them by the visiting officer easy or very easy to understand.

Similar high levels of satisfaction were recorded from questionnaires returned in the previous five years.

Food Standards

- 5.1.3 We aim to continually improve the level of service provided. Procedures are implemented and reviewed where necessary to incorporate identified improvements.

6. Review

6.1 Review Against the Service Plan.

Food Safety

- 6.1.1 In addition to the quality checks detailed in 5.1, performance is reviewed against the Service Plan by comparing the number of interventions achieved against the number programmed. Monthly statistical reports are produced so that performance can be closely monitored and managed through the year. Any problems are promptly identified and resolved through management reviews, team meetings and monthly one to ones between field staff and their line manager.
- 6.1.2 Official Food and Food Controls Service Plans are produced and reviewed on an annual basis by management review and consideration by elected members through the committee structure and Full Council.
- 6.1.3 In the year 2011/2012, 100% of the due food safety interventions were accounted for. This included interventions carried out and businesses that ceased trading before they could receive their planned intervention. 475 interventions were undertaken of new businesses or premises that had changed ownership.
- 6.1.4 At December 2012, 91.4% of the food businesses in the city were deemed to be 'broadly compliant', or better.
- 6.1.5 The 2012/2013 Service Plan predicted that a total of 1076 food safety interventions would take place in this year. To the end of December 2012, 317 inspections of new businesses were undertaken and the service is on target to achieve the goal of carrying out interventions in at least 98% of the businesses due.
- 6.1.6 From April 2012 to the end of December 2012, the Food Safety Team served 73 Hygiene Improvement Notices, accepted seven voluntary closure of an establishment, served one Hygiene Emergency Prohibition and undertook one successful prosecutions and one simple caution. The prosecution attracted total fines of £12,000 and costs of £2,000. As at the end of December a further four potential prosecution cases were being processed.
- 6.1.7 Charts in Section 3 give a detailed breakdown of service activity from April 2008 to March 2012 and an estimation of the activity for the remainder of the current and coming year.

Food Standards

- 6.1.8 Service reviews are carried out on a monthly basis to check that the inspection programme is on target and to ensure that projects are being completed in the agreed timescale.

- 6.1.9 The Service Reviews indicate that the service is on target to achieve the interventions programme.
- 6.1.10 During staff one-to-one's each officer's performance is monitored, to identify good performance and any areas of improvement.
- 6.1.11 Complaints are responded to within the stated timescales.

6.2 Identification of Any Variation from the Service Plan

Food Safety

- 6.2.1 Reviewing the final outcome of 2011/2012 and the current prediction, as at end of January 2013, for 2012/13 against last year's Service Plan shows four probable areas of variation.
- § The 2012/13 Service Plan estimated that there would be 1076 programmed food hygiene interventions to undertake for the year. This estimate was made in January 2012. At the start of April 2012 this number had dropped to 1043. This was due to a combination of a number of businesses improving, and so having the frequency of intervention reduced and others ceasing trading.
 - § The 2012/13 Service Plan estimated that there would be an additional 56 interventions of category E businesses as a result of migration to the FHRS. An updated estimate made in January 2013 indicates that 70 additional interventions will be required on top of this estimate.
 - § The concern raised in 3.1.16 of the 2012/13 plan that there would be an estimated 80 to 100 FHRS rescore interventions requested in the initial period with an additional 20-25 per quarter thereafter did not occur. To the end of January 2013 a total of 22 requests had been received since February 2012.
 - § The number of complaints about the condition of premises had risen from an estimate of 340 for 2011/12 to an actual number of 394 in that year.

Food Standards

- 6.2.2 There was no significant variation from the plan.

6.3 Areas of Improvement

Food Safety

- 6.3.1 Current possible areas of improvement for the future are that it is hoped that migration to the national FHRS from the local Scores on the Doors scheme in March 2012 will continue to have a positive effect on

standards of hygiene. The continued improvement in standards can be demonstrated by comparing the rankings of businesses on migration to those in January 2013. Table 6.1 demonstrates the improvement over the eight months.

FHRS rating	April 2012	Jan 2013
0	6	3
1	114	113
2	86	92
3	284	265
4	508	589
5	1311	1377
Total	2309	2624

Table 6.1. Number of food businesses in each FHRS Rating

6.3.2 The FSA produce national performance data for local authority food services based on information received in annual returns. It is pleasing to note that when compared to the other English local authorities:

- § The authority accounted for 100% of the planned interventions in 2011/12 against a national average of 83.2% due interventions achieved.
- § Also at March 2012 89.1% of the City's establishments were deemed 'broadly compliant or better' against a national average of 85.3%.

Food Standards

6.3.3 Advancements have been made in the delivery of food law enforcement. There are many examples of joined up working and co-operation where co-ordinated sampling programmes and officer training feature highly. However, there are still areas for improvement. They are as follows:

- § Targeting beer, wines and spirits misdescription and traceability, this work links in with the Licensing Authority function and Alcohol Project Board.
- § Improved use of the Environmental Health newsletter to provide businesses with information.
- § Increasing the number of voluntary contacts by businesses
- § Developing the access to on-line business advice.
- § Better publicity for the healthy eating education message.
- § Developing links with schools
- § Increasing and maintaining the competency and professional development of food officers.
- § Establishing consumer concerns and reflect this in local activity.