

ROTHERHAM BOROUGH COUNCIL – REPORT TO MEMBERS

1.	Meeting:	Cabinet Member for Safe and Attractive Neighbourhoods
2.	Date:	21st March, 2011
3.	Title:	Food Service Plan 2010 / 11 and Performance Update
4.	Directorate:	Neighbourhoods and Adult Services

5. Summary

This report details the Authority's Food Service Plan for 2010/11 and updates Cabinet Member with regard to the performance of the Food, Health & Safety team.

6. Recommendations

- That Cabinet Member receives the Food Service Plan for 2010/11. This is a statutory requirement of the Framework Agreement.
- That Cabinet Member notes the performance of the Food, Health & Safety team, as outlined in the report.

7. Proposals and Details

The Food Service Plan sets out the work programme and priorities for the Food, Health & Safety Team, taking into account local objectives and Statutory Codes of Practice. This year's plan has undergone considerable revision following a Food Standards Agency audit in mid-2010, and the introduction of more efficient working methods in late 2010.

The Food Service Plan 2010/11 is attached to this report as Appendix A.

The table below details the performance of the Food, Health & Safety Team throughout 2009 / 10, and also gives an update on the current performance of the team (as at the end of January 2011).

	2009 / 10 Outturn	2010 / 11 to end Jan 2011
Number of high risk food hygiene inspections carried out (% of those due for inspection)	260 (97%)	168 (82%)
Number of high risk food standards inspections carried out (% of those due for inspection)	2 (29%)	8 (50%)
Number of low risk food hygiene inspections carried out (% of those due for inspection)	693 (50%)	592 (43%)
Number of low risk food standards inspections carried out (% of those due for inspection)	366 (18%)	501 (31%)
Number of food hygiene revisits	344	449
Number of Hygiene Improvement Notices served	185	65
Number of Hygiene Prohibition Notices served	2	5
Number of premises voluntarily closed	4	0
Number of food complaints received	486	372
Number of samples taken	329	167
Number of infectious disease notifications received	922	746
Number of food alerts received	35	35
NI 184 Broadly compliant	81%	82%

The outcome for last year was 97% for high risk food hygiene inspections carried out; this exceeded the projected out turn. We are currently on target to achieve 100% this year. Performance for high risk food standards inspections has increased.

The number of categories C-E food hygiene inspections is predicted to be higher than last year. Categories A-D premises are being prioritised. Officers are committed to undertaking 100% of categories A-C premises. They are also undertaking food standards inspections in these premises and hence the level of low risk food standards inspections has already exceeded last year's total. The number of food hygiene revisits carried out so far this year is higher than last year's total.

Last year more Hygiene Improvement Notices were served because we undertook a number of additional visits after Safer Food Better Business coaching visits, which resulted in Notices being served.

There have been more closures this year for rodent infestations. A contributory factor may be that these premises did not have a pest control contract in place.

The level of service requests has remained constant. We are trying to learn from customer feedback and have made some improvements to the service as a result of this.

We continued to participate in national and local sampling initiatives. These include HPA/LACORS surveys into pathogens in takeaway burgers, ice cream and pre-packed sandwiches. We undertook some survey work on imported foods on behalf of the Food Standards Agency. We have also participated in a number of local surveys such as fish speciation and histamines in fish. However, sampling activity has reduced to enable staff to focus on inspection.

Infectious disease figures are similar to previous years.

There were 35 Food Alerts last year which were assessed and those requiring a response were actioned. The system for notifying food alerts has changed to focus on those requiring immediate action. This financial year 6 Food Alerts and 29 Product Recalls/Withdrawals were received up to the end of January.

In addition to this work, the Food, Health and Safety team participated in Rotherham Show focusing on themes highlighting the importance of food hygiene and standards, as well as animal health. The team distributed Safer Food Better Business (SFBB) packs to all the caterers providing food at the show to help them meet the requirements of food hygiene legislation.

We were awarded a grant from the FSA to deliver SFBB coaching for food business operators across South Yorkshire to help them put in place food safety management systems. This project was delivered in conjunction with the other 3 South Yorkshire Authorities and a private sector consultancy, and was heralded as a success by the Food Standards Agency and local businesses.

A considerable amount of work was carried out on the AUTHORITY database to produce the LAEMS return for 2009/10.

The performance against the National Indicator 184 for 2009/10 was 81% for broadly compliant premises. This indicator has been removed from the National indicator set but it will be kept as a Local indicator in Rotherham for 2010/2011. Currently, 82% of premises were broadly compliant as of 31st January 2011.

8. Finance

In the current financial year, the Food, Health and Safety team have delivered efficiencies in excess of 14% of the team's annual revenue budget. Further work is ongoing to identify further efficiencies, whilst retaining the capacity to deliver the council's statutory obligations and local objectives.

9. Risks and Uncertainties

Poorly performing or failing food authorities may be subjected to action from the Food Standards Agency.

10. Policy and Performance Agenda Implications

The work undertaken by the Food, Health and Safety Service increases public protection by providing greater business understanding and compliance. We contribute to customers consistent with the **ALIVE** priority theme.

Businesses are supported and encouraged through the business partnership to develop and implement their own management systems and are encouraged to communicate with regulators and intermediaries. This supports the viability of commercial concerns which aids economic regeneration and the sustainability of communities. This is consistent with the **ACHIEVING** priority theme.

11. Background Papers and Consultation

Food Law Code of Practice
Food Standards Agency Framework
Food Service Plan 2009/10
Food Service Plan 2010/11 (attached as Appendix A)

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