

ROTHERHAM BOROUGH COUNCIL – REPORT TO MEMBERS

1.	Meeting:	Cabinet Member for Health & Wellbeing
2.	Date:	5th December 2011
3.	Title:	Food Service Plan 2011 / 12
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 2011/12. 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 (attached as Appendix A to this report) sets out the work programme and priorities for the Food, Health & Safety Team, taking into account local objectives and Statutory Codes of Practice.

The Food, Health & Safety team deliver two aspects of food law enforcement – food hygiene and food standards.

Food hygiene relates to the work of the team in ensuring that food which is prepared or sold in Rotherham is not physically or microbiologically contaminated. Food hygiene inspections include checks on food and the inspection of food premises (to assess levels of cleanliness and hygienic working practices).

Food standards work involves assessing whether or not food is described properly, and does not contain banned / restricted ingredients. Examples of this type of work include checks on food being sold as a premium product is actually what it says it is (e.g. Pollack being sold as cod, or cheap vodka being sold as a premium brand).

The table below details the performance of the Food, Health & Safety Team throughout 2010 / 11 in relation to food hygiene and food standards:

	2010 / 11 Outturn
Number of high risk food A and B hygiene inspections carried out (% of those due for inspection)	203 (100%)
Number of category A food standards inspections carried out (% of those due for inspection)	10 (100%)
Number of category C and D food hygiene inspections carried out (% of those due for inspection)	839 (100%)
Number of category B food standards inspections carried out (% of those due for inspection)	139 (53%)
Number of food hygiene revisits	504
Number of Hygiene Improvement Notices served	66
Number of Hygiene Prohibition Notices served	5
Number of premises voluntarily closed	0
Number of service requests received	477

Number of samples taken	146
Number of infectious disease notifications received	899
Number of food alerts received	6
NI 184 Broadly compliant	81% (target 82%)

Category A and B food hygiene premises, and category A food standards premises are considered to be high risk. Resources are directed towards the inspection of these premises, along with any additional follow up work.

Category C and D food hygiene premises, and category B food standards premises are considered to be medium / low risk. All category B food standards premises will also require a food hygiene inspection. The food standards element of the work is therefore picked up during the food hygiene inspection. Due to the differences between the food hygiene and food standards ratings schemes, it is sometimes the case that food standards premises do not receive an inspection within the specified time scale – but will instead receive one when the next food hygiene inspection falls due. This practice is employed by most authorities that carry out the dual inspection role fulfilled by the Food, Health & Safety team in Rotherham (in some local authorities, the food standards role is delivered by the Trading Standards team).

Category E food hygiene premises and category C food standards premises are considered to be of very low risk. These premises do not require an inspection, and are instead targeted by an alternative enforcement strategy.

In addition to the activity referred to above. The team were actively involved in the following:

- A comprehensive, focussed audit carried out by the Food Standards Agency – this involved a significant amount of preparatory work by the whole team.
- Following the audit, an action was developed to address the findings. These have all been delivered and the authority is now preparing for a reassessment by the Food Standards Agency in November 2011.
- A comprehensive performance monitoring framework has been developed and implemented within the team. Performance information is now reported to the Director of Housing & Neighbourhood Services on a monthly basis.
- An alternative enforcement strategy

8. Finance

The Food, Health and Safety team have delivered efficiencies, one member of staff took voluntary severance and vacant posts were cut. Additional 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 of the Food, Health & Safety team contributes to the Directorate priority of reducing anti-social behaviour and crime, and ensuring that people feel safe where they live. It does this by reducing the incidence of anti-social trading that has a negative impact on public health.

11. Background Papers and Consultation

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

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