

Select Committee on the Environment 9th November 2009

Report of the Director of the Urban Environment

Food Service Plan 2009/2010

Purpose of Report

1. To update the Committee on progress with the activities detailed in the Directorate of the Urban Environment Food Service Plan 2009/2010.

Background

2. Local authorities are required by the Food Standards Agency (FSA) to produce and implement an annual Food Service Plan that sets out how the authority will deliver food law enforcement functions to ensure that national priorities and standards are addressed and delivered locally.
3. The Food Service is located within the Planning and Environmental Health Division of the Directorate of the Urban Environment and provided by officers within the Food and Occupational Safety (FOS) and Trading Standards sections.
4. The service consists of inspections of food businesses to ensure compliance with food safety and food standards legislation, investigation of complaints relating to food and premises, sampling of foods for microbiological and compositional requirements, the investigation of food borne disease as well as educational and promotional activities.
5. Delivery of the service contributes to the Council Plan themes of Safety, Environment, Caring and Quality Service Matters. The Sustainable Community Strategy themes of creating a prosperous borough, promoting well-being and good health and safeguarding the environment are contributed to by ensuring the safety of food produced and consumed within the borough, encouraging healthy eating and reducing health inequalities.
6. The current year's Food Service Plan was brought to the Select Committee on the Environment on 23rd June 2009.
7. A summary of the activities in the Food Service Plan 2009-10 completed at the half-year stage is contained in Appendix 1 of this report. However, items of note include:
 - High levels of routine inspections in accordance with the planned

programme have been carried out.

- Continuing development of the “Scores on the Doors” scheme which publishes the results of food hygiene and safety inspections on the Council’s website. Since the launch of the scheme 18 months ago, the proportion of premises broadly compliant with food safety law (2 stars or higher) has risen from 75% to 88% of the borough’s food premises. This enables greater enforcement efforts to be focused on the minority of food premises which fail to achieve at least 2 stars.
- Continuing delivery of the Dudley Food for Health Awards with 51 Platinum, Gold, Silver, Bronze and Healthier Takeaway Awards being made.
- High levels of microbiological and compositional sampling have been maintained.
- The Dudley Healthy Food Retail project, which is managed by Dudley PCT with support from environmental health, received an award from the National Social Marketing Centre at the Department of Health in a ceremony in the House of Lords in June 2009 as one of ten public health projects nationally using social marketing techniques. The project aims to improve access to fruit and vegetables and overcome barriers that parents of primary school children face in increasing their consumption of fruit and vegetables. Parents and local residents are able to purchase seasonal, fresh produce at affordable prices from a school fruit and vegetable stall at Hawbush Primary School. Practical food skills sessions with opportunities to try new tastes are being run for children, parents and the wider community.
- Several food standards projects have been commenced including the monitoring of the nutritional values of food provided by nurseries and the sampling of children’s foods making specific health or nutritional claims. Sampling of lamb mince based dishes at Indian restaurant premises and fish species sampling at fish & chip shops has also been carried out to identify any meat or fish substitution giving rise to labelling contraventions.

Finance

8. Financial implications from implementing the Food Service Plan are met from within existing budgets.

Law

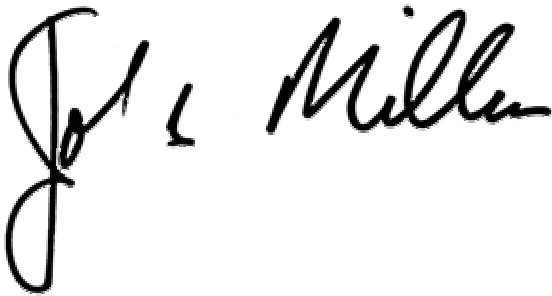
9. The Council’s duties with respect to protecting consumer interests in relation to food safety and standards are set out under the Food Safety Act 1990.
10. Powers to enable the Food Standards Agency to monitor and audit local authorities are contained in the Food Standards Act 1999.

Equality Impact

11. The proposals in this report do not impact on relevant groups or conflict with the Council's commitment to equality. Account is taken of the diversity of the ethnic origins of the local food business proprietors and efforts made to assist those whose first language is not English, for example by providing interpreters to accompany inspectors where possible and by providing advice literature in a range of languages.
12. The Food Service Plan contributes towards reducing health inequalities for all residents in the borough by promoting healthy eating. In particular, healthy eating is encouraged for children and young persons and also elderly people through the Dudley Food for Health Award. The vast majority of premises achieving the award are schools, nurseries and residential care homes.

Recommendation

13. It is recommended that progress with the delivery of service within the Food Service Plan 2009-10 at the half-year stage be noted by members.



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List of Background Papers

Food Service Plan 2009/2010

APPENDIX 1

FOOD SERVICE PLAN 2009/2010
Progress up to 30th September 2009

<u>ACTION</u>	HALF YEAR TARGET	ACHIEVED	COMMENTS
High risk food safety inspections	100% (486)	97% (470)	The 100% target is programmed to be achieved by year-end.
Low risk food safety inspections	100% (127)	99% (126)	
Continuing development of the "Scores on the Doors" scheme on the Council's website to publish the results of food hygiene & safety inspections	Monthly updates to website of all inspections undertaken.	Achieved	1791 premises are now listed in the following categories: 5* (excellent): 212 premises (12%) 4* (very good): 416 premises (23%) 3* (good): 627 premises (35%) 2* (broadly compliant): 319 premises (18%) 1* (poor): 169 premises (9%) no stars (very poor): 48 premises (3%)
Increase the proportion of food premises broadly compliant with food hygiene legislation (2* or higher)	80% of premises listed on "Scores on the Doors"	88%	There has been a rise from 75% to 88% since the scheme was launched in April 2008.
High risk food standards inspections	100% (15)	100% (15)	Increased number of high risk premises as compared against previous years.
Medium risk food standards inspections	85% of due medium (140)	98% (138)	Target for next six months is 180.
Microbiological food samples	156	275 (176%)	
Compositional food samples	100	96	Includes involvement in regional sampling projects (CenTSA)
Deliver food standards projects-compositional & labelling	(i) Monitoring of the nutritional values of food provided by nurseries	(i) Two nurseries sampled.	A full weekly sample of meals was obtained. Results are to be reported by the Public Analyst at which time the information will be made available to a nutritionist for comment/advice.

	<p>(ii) Sampling of lamb mince based dishes at Indian restaurant premises</p> <p>(iii) Fish species sampling at fish & chip shops</p> <p>(iv) Sampling of children's foods making specific health or nutritional claims</p>	<p>(ii) Sampling undertaken and no substitution issues identified.</p> <p>(iii) One case of substitution with pangasius (white fish) was identified</p> <p>(iv) Sampling carried out. Results awaited</p>	<p>Trader provided with labelling advice. Further fish species sampling is to be completed.</p>
Food complaints (FOS)	Approx 75	69 received	Complaints relate to foreign bodies, microbiological or chemical contamination.
Food complaints (Trading Standards)	Approx 60	43 received	Complaints concerning dates, labelling and quality.
Food premises complaints (FOS)	Approx. 100	106 received	
Food advice enquiries (FOS)	Approx 125	72 received	Includes advice requests from businesses and members of the public.
Food Alerts	Action all received as appropriate (approx 30)	17 received	All alerts are appropriately actioned; this may involve contacting food businesses and/or issue of press releases.
Food borne disease notifications	Approx. 250	244 received including 166 campylobacter notifications	Campylobacter notifications dealt with by postal advice. All others require officer visit/contact.
Dudley Food for Health Awards Issued	65 awards for the whole year	51 awards given (3 Platinum, 26 Gold, 12 Silver, 8 Bronze and 2 Healthier Takeaway Awards)	Delivered in conjunction with PCT partners. Award encourages premises to promote healthy eating whilst complying with food hygiene regulations.
Increase surveillance to identify unregistered food	Throughout the year	Trawl of business directories	New food businesses require registration and inspection with advice and guidance being

businesses		identified several unregistered businesses and all have been dealt with	given to proprietors. When registered, new food businesses are placed on the planned inspection programme.
Educational and promotional work undertaken	Contribute to National Food Safety Week	Several community talks given to various groups. Leaflets distributed to GP surgeries, libraries etc targeted to over 65s. Free fridge thermometers distributed	Theme was food safety for the elderly with emphasis on prevention of listeria infection
	Deliver food labelling lessons to years 5 , 6 and 11 pupils	Food labelling lessons delivered in schools continue to be popular and there have been an increased number of requests for delivery in the forthcoming academic year.	These lessons are a key action of the Dudley Food for Health Action Plan.
	Progress the Dudley Healthy Food Retail project in conjunction with Dudley PCT	Project commenced May 2009.	Project based in the Hawbush area and aims to improve access to fruit and vegetables and overcome barriers that parents of primary school children face in increasing their consumption of fruit and vegetables. Uses social marketing techniques, i.e. encourages sustained behaviour change. National Social Marketing Centre praised the Dudley project in a ceremony at the House of Lords in June 2009.
Prosecutions concluded	-	6	Cases include 3 food hygiene prosecutions of hot food takeaway premises, one which involved emergency closure action due to mouse infestation. 3 food business proprietors were prosecuted for sale of counterfeit vodka.

			All prosecutions and formal cautions are published on the Council's website.
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