

- BODY:** Cabinet
- DATE:** 20 March 2013
- SUBJECT:** Food Safety Service Plan 2013-2014
- REPORT OF:** Jefferson Collard, Senior Head of Development and Environment
- Ward(s):** All
- Purpose:** To seek Members' approval for the 2013-2014 Food Safety Service Plan outlining the proposed Food Safety work of the Council.
- Decision Type:** Key decision.
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- Recommendations:** Cabinet is recommended to:
- a) Endorse the development of the Food Safety Service Plan.
  - b) Delegate authority to the Senior Head of Development and Environment in conjunction with the Cabinet Portfolio Holder to approve the plan following consultation.

## **1.0 Introduction**

- 1.1 The Food Standards Agency (FSA) was created in April 2000 to protect the public's health and consumer interest in relation to food.
- 1.2 It has a statutory responsibility to oversee the Local Authority enforcement role in Food Safety, and has produced a Framework Agreement on LA Food Enforcement which sets out the standards to which LAs are expected to work.
- 1.3 The Framework Agreement requires a Food Safety Service Plan to be submitted to Cabinet for approval. The **appendix** to this report contains the draft Service Plan.

## **2.0 About the Food Safety Service Plan**

- 2.1 The first Annual Food Safety Service Plan was produced in 2005 and this report presents the plan for the current year. The Service Plan is an expression of the Council's commitment to the further development of its food safety service. It covers the key areas of food safety enforcement and the relevant management arrangements, and targets against which

the Council monitors service delivery, plus supplementary information on related services such as infectious disease control and health promotion.

2.2 It has been written following the guidance issued by the Food Standards Agency (FSA) and includes the information required by the Framework Agreement on Local Authority Food Law Enforcement.

2.3 The main aim of the food safety service is to ensure that food produced and purchased in the Borough is safe and without risks to health. This intention will be met by the appropriate and proportionate enforcement of food safety legislation, carrying out inspections of food and food premises, sampling and analysis of foodstuffs, the investigation of complaints regarding food and food premises including cases of food poisoning, and the provision of advice to businesses and the public on legislative requirements and good food hygiene practice.

2.4 This plan links with the Corporate Plan 2010-2015 (2012 refresh) for Eastbourne by ensuring that Eastbourne will be a prosperous economy. It clearly links with the corporate priorities around the local economy, which are primarily based on tourism, in that it will sustain and improve standards of food safety in the town's food businesses. Good food is one of Eastbourne's attractions with a growing reputation for a wide range of restaurants and cooking styles, which impress visitors and locals alike. It is intended to continue to provide a balanced service of enforcement based on four principles:

- Demand driven; requests for advice, food complaints and food poisoning investigations
- Inspection driven; inspection programme and sampling programme.
- Education driven; provision of advice, health promotion initiatives, training courses and campaigns.
- Intelligence driven; sampling, inspections, food complaints, food poisoning notifications and food hazard warnings.

Some of the team's work will focus on the delivery of the Food Standards Agency's (FSA's) National Food Hygiene Rating Scheme, which involves the publication of summaries of the food hygiene inspection of food businesses on a website and on a sticker on the window. This scheme includes all catering premises including restaurants and take-aways, cafes, retail outlets, schools and colleges, and accommodation providers. Currently there are 1005 food outlets included in the scheme. The primary aim of the scheme is to allow consumers to make informed choices about the places in which they choose to eat and through this, to encourage businesses to improve hygiene standards.

2.5 Details of the Food Safety Service Plan Work Plan can be found at Appendix 1 of this Service Plan. A review of the previous Food Safety Service Plan 2010-2013 can be found at Appendix 2 of this Service Plan.

### **3.0 Consultations**

3.1 It is proposed to carry out consultation on The Service Plan for a period of 6 weeks following Cabinet's approval of the draft document. The

consultation process will involve members of the public, local businesses and business organisations and internal stakeholders. We will encourage responses via the Council's website and via direct emails to local representatives. The document will also be available on the Council's website.

- 3.2 Following the consultation The Service Plan will be revised to take account of any relevant representations. It is proposed that the Senior Head of Development and Environment, in consultation with the Portfolio Holder, is authorised to publish the final document.

#### **4.0 Resource Implications**

- 4.1 Details are in the Plan; currently we anticipate being able to deliver the plan within existing resources.

#### **5.0 Conclusion**

- 5.1 This Service Plan illustrates our commitment to continuous improvement and accountability. It also demonstrates how the Council will use a range of interventions, techniques and approaches to support local businesses, drive up compliance, and promote wellbeing in the workplace and our community. This service plan will be reviewed at the end of the financial year.

#### **Background Papers:**

The Background Papers used in compiling this report were as follows:

- Framework Agreement on Local Authority Food Law Enforcement
- Food Standards Agency (FSA) Food Law Code of Practice and Practice (England) and Practice Guidance
- Food Standards Agency (FSA) Strategy for 2010–2015
- FSA Food Bourne Disease Strategy 2010-2015
- Marmot Review
- Choosing Health: Making Choices Easier
- The Public Enquiry into the September 2005 Outbreak of *E.coli*0157 in South Wales
- FSA Guidance on E.coli O157: control of cross-contamination
- Environmental Health – 2012: A Key Partner in Delivering the Public Health Agenda
- The Hampton Report 2005
- The Rogers Review 2007

To inspect or obtain copies of background papers please refer to the contact officer listed above.