

## **Summary Document of Food Law Enforcement and Health and Safety Law Enforcement Service Plans 2017/18**

These plans follow a standard format provided by the Food Standards Agency in their Framework Agreement on Local Authority Food Law Enforcement, and by Section 18 of the Health and Safety at Work etc. Act 1974 for Local Authority Health and Safety enforcement. They are required to be submitted to the Portfolio Holder for approval, to ensure local transparency and accountability.

The Plans set out the Council's aims in respect of the food safety and health and safety services, detailing the annual activities carried out to achieve those aims, linking to the Corporate Strategy where appropriate.

### **Summary of service achievements for 2016/17**

- We carried out 100% of programmed interventions of all high risk Food premises
- 98% of all service requests were responded to within the set response time
- 100% of customers completing questionnaires were satisfied with the level of service for food hygiene inspections.
  
- National Food Hygiene Rating scheme maintained in accordance with the Food Standards Agency Brand Standard. Currently 90% of Food Businesses who are included on the scheme are rated as a 4 or a 5. We have 29 premises with ratings of 2 or below.
  
- Continued to work with key regulators and businesses in Nottinghamshire and Derbyshire to participate in the Better Business Regulation project in partnership with Derbyshire and Nottinghamshire Chamber of Commerce, BEIS Regulatory Delivery and D2N2 Local Enterprise Partnership (LEP). This is to promote the LEP growth hub which is a single point of contact for business advice on regulation and to explore innovative and effective ways of ensuring businesses get relevant and consistent regulatory advice.

[www.d2n2growthhub.co.uk/](http://www.d2n2growthhub.co.uk/)

- We have implemented the requirements of the Food Law Code of Practice 2015 with regard to competency of all of our Food safety officers. We currently have 1 Principle Officer, 3 EHO's and 1 Technical Officer who carry out food safety work. We have carried out competency sessions to ensure food safety officers are competent to the appropriate level of their role and they have completed an evidence log to substantiate this.
- 70 of our local businesses were awarded a certificate of merit for recognition that they had achieved a consistent 5 rating in the 4 years that the scheme has been running in Rushcliffe.



- We participated in a Food Standards Agency trial to charge businesses for re-scores. They can ask for a rescore if they achieve a rating of 0-4 in their original food hygiene inspection and they make significant and recommended improvements to improve their rating. We charge £150 (+vat) for this service and a business can ask and pay for as many rescors as they require in order to achieve their aspired rating This has now resulted in charging countrywide for this service.
- For our work with Boots in our food hygiene Primary Authority Partnership, we achieved a special merit award. This was a national award presented by BEIS Regulatory Delivery where we were recognised for our collaborative and innovative work we carry out with Boots' other Primary Authorities on issuing advice and guidance to the company. The Health and safety Primary Authority is the Highland Council and Nottinghamshire Fire and Rescue is the Primary Authority for fire safety.



- We have taken on another Food Hygiene Primary Authority partnership this year – Jury's Inn. They are a national with over 30 hotels. Our work with them has already provided benefits as we have worked with and advised one of the hotels on pest control procedures after they were closed due to an infestation. Due to our interventions, the Local Authority where the hotel was based changed their decision on enforcement as they were satisfied that we had given them appropriate advice - they previously were considering legal action on the company for food hygiene offences.
- Healthy Options Takeaway merit - we continue to run the merit scheme and this year our total number of businesses who achieved the merit rose to 25 and includes Indian and Chinese takeaways and a fish and chip shop. Partnership work will continue with our health development officer to enable more food businesses in the borough achieve this merit and details of this are in the food safety work plan for 2017/18.



- Tattoo Rating Scheme - we have participated in a working group established to introduce a Tattoo hygiene rating scheme for Nottinghamshire. This is a voluntary scheme for businesses to apply to be rated which has been set up to improve and maintain hygiene and safety standards within Tattooing, Semi-Permanent Make Up and Cosmetic Body Piercing premises. The rating,

which will be between 0 (“Urgent Improvement Required”) and 5 (“Excellent”) applies only to the hygiene and safety of the tattooing establishment and is not reflective of the skill or quality of the procedures carried out at the premises. The scheme will be launched in May 2017.

- Byelaws for acupuncture, tattooing, semi – permanent skin colouring, cosmetic piercing and electrolysis - this year we introduced revised byelaws for applications to license and register these activities; they were approved by full council and the Secretary of State for Health and came into force on the 21st April 2017. They cover health and safety aspects of premises, cleanliness and maintenance of equipment.
- We looked at the way we provided post inspection information to businesses. Previously we left hand written reports on site and sent the FHRS sticker and any further correspondence later by post. We now give them their sticker at the time of inspection (in the majority of cases) and send a bespoke typed report, which contains more information and is legible, by email if appropriate so they receive our report in a timely accessible manner.

**The main key actions and improvements proposed for 2017/18 are as follows:**

- Continue to work in partnership with the Food Standards Agency and the Health and Safety Executive to deliver National priorities. Implement the FSA Strategy for Food Safety enforcement. Implement the requirements of the National code for Local Authority Health and Safety enforcement. Appropriately use enforcement powers to deal with Businesses who are consistently legally non-compliant.
- Continue to maintain the Food Hygiene Rating scheme – tackle the low rated premises with appropriate, proportionate formal action, encourage improvement to raise standards to protect consumers and to minimise risk of food borne disease. Acknowledge and reward the consistently high rated small businesses who maintain a good standard of food hygiene and we are confident in their management of food safety procedures.
- Further develop and maintain our Primary Authority relationships, providing relevant advice and assistance when required. Adopt further relationships with new Businesses as appropriate.

- Provision of Food Safety and Health and Safety advice and guidance to new Businesses to assist them to develop, support economic growth and to sustain a prosperous local economy.
- Further promote the Healthier Options Takeaway merit to eligible Businesses and work in partnership with NCC and other Nottinghamshire Authorities to contribute to reduction of obesity levels in the County.
- Launch the Nottinghamshire Hygiene Rating scheme for Tattooing premises in the Borough.
- Implement the provisions of the Enterprise Act 2016 to enable all businesses to have access to Primary Authority advice and guidance. We will explore ways in which we can offer value for money advice for businesses at start up, to enable growth or to help improve standards to ensure sustainability and economic growth in the Borough.
- Maintain our Rushcliffe Food Safety Facebook page which gives advice and guidance to Food Business Operators, promotes high performing businesses, healthy eating and innovative ideas on compliance with food safety, shares advice and notifications from the Food Standards Agency and allows businesses to share information, ask questions and provide feedback.

