



Food Safety Update

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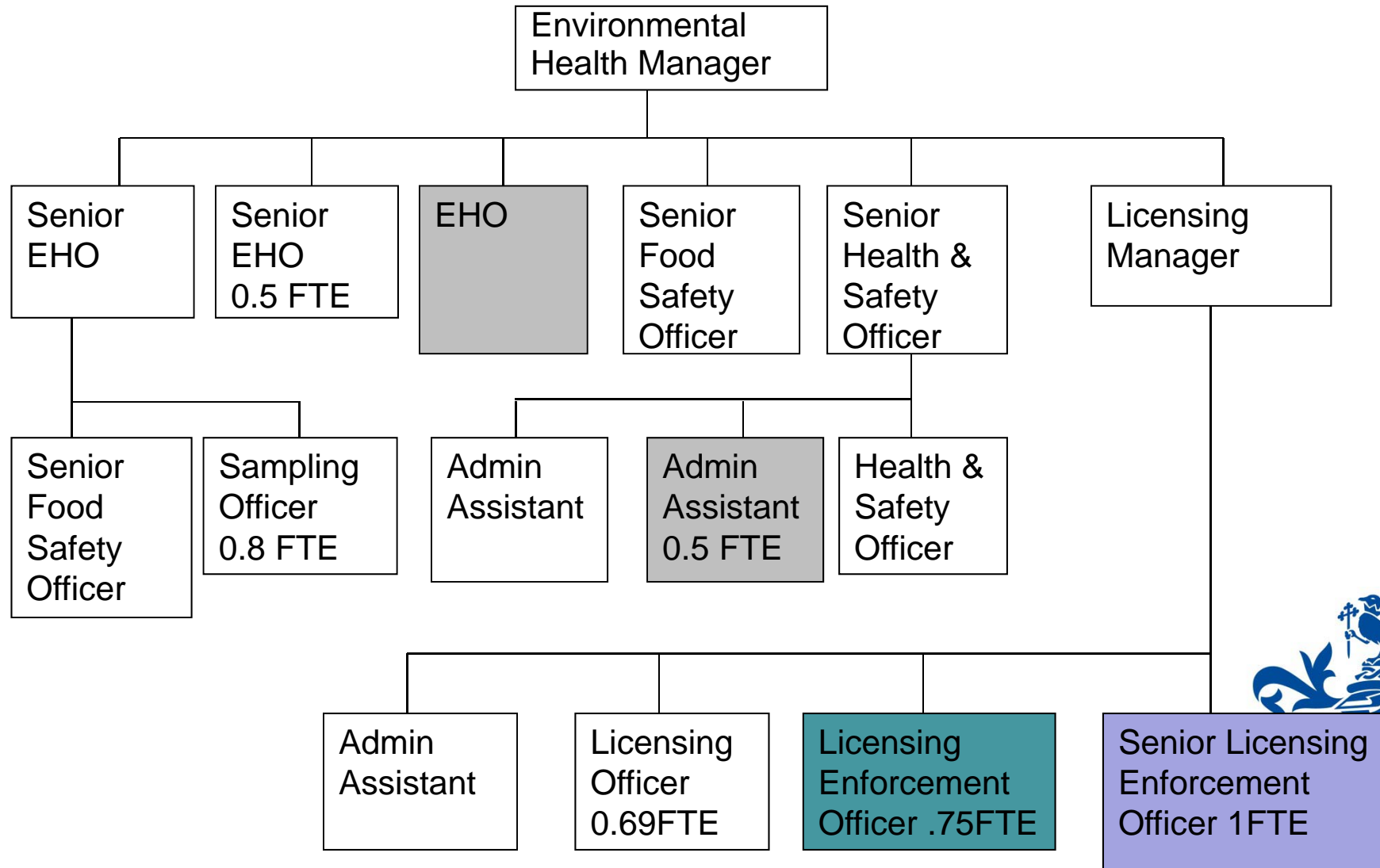


What's included

- Who we are – changes in staffing
- Performance 2015/16
- Service Demand 2016/17
- Food Hygiene Rating Scheme – where we are
- Ship Sanitation Inspections
- The future / emerging issues.....



Food, Health & Safety and Licensing



Budget

Food Safety Service	2014/15 Estimate £	2014/15 Actual £	2015/16 Estimate £	2016/17 Estimate £	2017/18 Estimate £
Gross Expenditure	344,070.00	329,307.61	345,840.00	361,050.00	361,050.00
Fees and Charges	-27,900.00	-29,014.79	-27,910.00	-28,310.00	-28,750.00
Net Expenditure	316,170.00	300,292.82	317,930.00	332,740.00	332,300.00



What we do

- Food hygiene inspections
- Food complaints
- Food, water and shellfish sampling
- Investigate infectious diseases
- Ship sanitation certificates
- Export certificates
- Health & safety inspections
- Investigation of accidents
- Health & safety complaints
- Cooling towers
- Notification of asbestos removal work
- Lifting Operation thorough examination reports
- Registration of skin piercers
- Sunday trading
- Education and training
- Etc.....



2014 /15 a look back

	Interventions Achieved			Interventions Outstanding		
Premises Rating - A	56			0		
Premises Rating - B	179			1		
Premises Rating - C	267			20		
Premises Rating - D	152			212		
Premises Rating - E	87			228		
Premises Rating - Unrated	214			61		
Premises Rating - Outside	41			0		
Totals	996			522		

Average 64.7% achieved

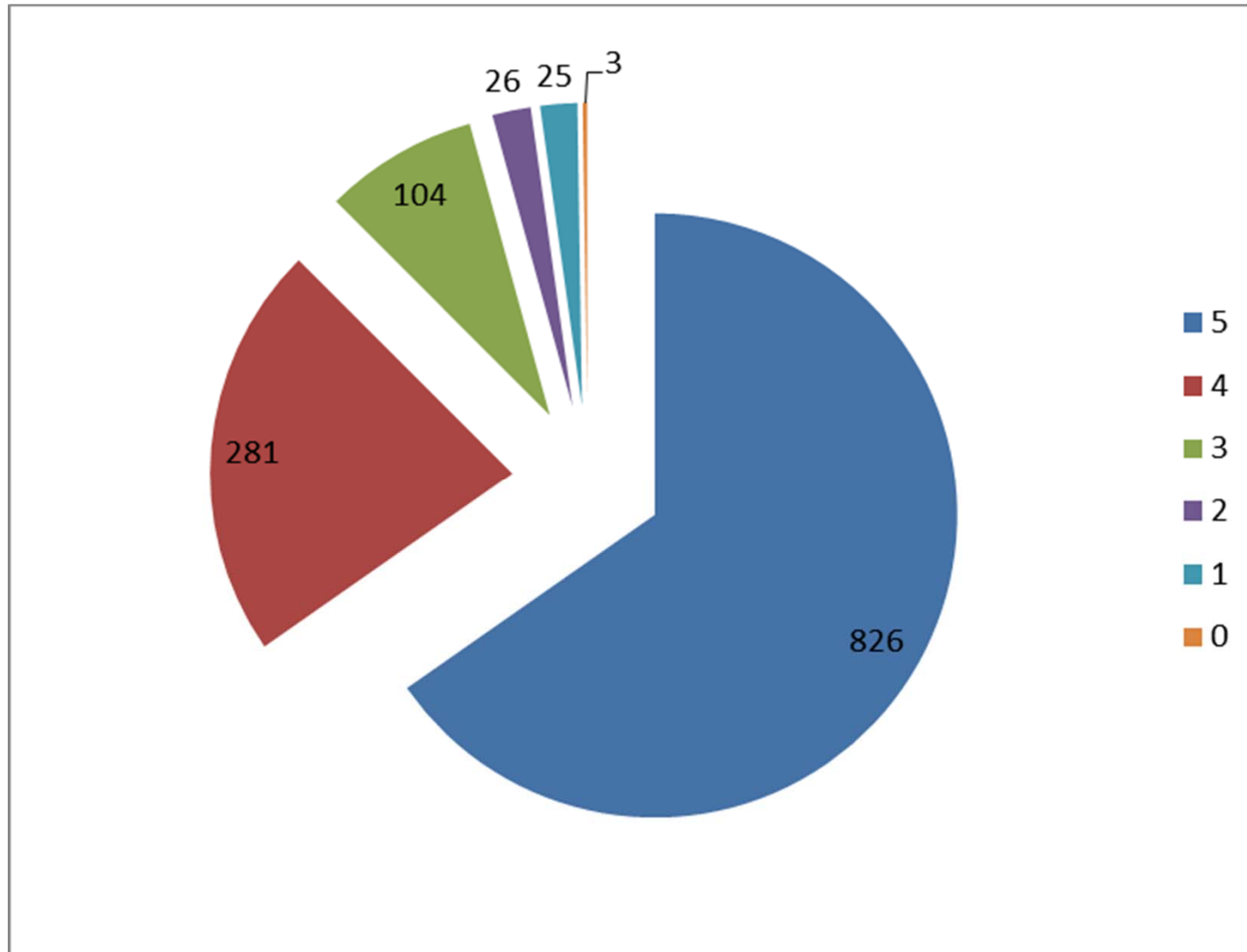


2015/16

	Interventions Achieved		Due Interventions		% Achieve
Premises Rating - A	10		0		100
Premises Rating - B	171		7		99.9
Premises Rating - C	192		20		99.9
Premises Rating - D	340		103		77
Premises Rating - E	78		303		20.5
Premises Rating - Unrated	175		84		68
Premises Rating - Outside	35		0		100
Totals	1001		517		Av - 77.6%



Food Hygiene Ratings – Distribution Over Time



FHRS – Changes in Ratings

% of establishments for which the rating improved	% of establishments for which the rating is unchanged	% of establishments for which the rating went down	% of establishments for which rating no longer given (5)
29.0	58.6	10.5	1.9



2015/16 Service Demand

Activity Type	Service Activity 2014/15	Service Activity 2015/16	Service Demand 2016/17	Estimate time in hours for Inspection (including travel~1hour)	Estimate time in hours for follow up action e.g. letters, notices, revisit	FTE Equivalent #
Total Number of food premises	1779	1808				
Programmed Inspections	Interventions achieved		816			
Category A premises	56	10	10	30	42	0.04
Category B premises	179	171	74	222	222	0.25
Category C premises	267	192	187	561	374	0.53
Category D premises	152	340	197	394	197	0.33
Category E premises	87	78	120	120	60	0.10
Unrated premises	214	175	91	182	91	0.15
Food related complaints	58 food 154 premises	38 food 138 premises		424	212	0.37
Fishing Boat Approvals		~46		138	138	0.16
Manufacturers		67		469	938	0.83
Infectious Disease notifications	268			67	134	0.12
Food and Shellfish sampling and Port Health water sampling	280	Expected same level	Expected same level	280	140	0.25
Other service requests/information	61 – general advice 106- premises hygiene			250	83	0.2



2015/16 Service Demand cont'd...

Level 2 Training			At least 6 courses per year	108	12	0.07
Level 3 Training			At least 2 courses per year	102	12	0.07
Other promotion and advisory work			Hand Washing in Schools; Educational Events	192	12	0.12
Staff professional qualification courses	Minimum 10 hrs per officer per year	Minimum 10 hrs per officer per year	Minimum 10 hrs per officer per year	n/a	70	0.04
Administrative Support				n/a	2550	1.5
Service Management				n/a	935	0.55
TOTAL FTE						5.68

Current FTE – 4.2 Officers

FTE Admin – 0.5

Management – 0.33

TOTAL – 5.03



Port Health

- International vessels importing:
 - wood for local timber companies,
 - road stone,
 - products,
 - fertiliser for the farming communities and
 - soya meal.
- Exporting:
 - grain (barley, wheat),
 - pulses and
 - scrap metal.
- The Port is not a Border Inspection Post for food



Ship Sanitation Inspections

- Formally De-ratting Certificate has been replaced by the Ship Sanitation Certificate.
- Borough of King's Lynn and West Norfolk Port Health Authority has been authorised to issue these certificates.
- The new certificate involves a more detailed inspection:
 - checks for vectors of illness and
 - controls in place to minimise the risk of the spread of any illness.



The Inspection

- May include:
 - Galley
 - Crew Accommodation
 - The Bridge
 - Deck Areas
 - Waste Storage
- This is to ensure the ship poses no danger to public health and has controls in place to prevent the spread of illness.
- If no evidence of a risk to public health, a Ship Sanitation Control Exemption Certificate will be issued which will be valid for 6 months.
- Should evidence be found of a public health risk a Ship Sanitation Control Certificate will be issued outlining the control measures required.



Charges for this

- Gross Tonnage Charge (£)
 - Up to 1000 - £76
 - Up to 1001 to 3000 - £112
 - 3,001 - 10,000 - £172
 - 10,001 - 20,000 - £228
 - 20,001 - 30,000 - £290
 - Over 30,000 - £345



New Challenges

- Reduction in staff numbers – 20% council spending review
 - 20% reduction in visits to high risk food businesses – only 77% of high risk business will receive a visit (based on 15/16 figures)
 - Reduction in pro-active work – may lead to increase in enforcement/reactive work or complaints
 - Unable to respond to all food complaints / premises complaints
 - Increase in occurrences of Foodborne Illness
- FSA re-modelling food enforcement (based on NZ model)
 - Licensing / Robust Registration
 - Charging for interventions
 - Earned Autonomy
 - Hands Off Approach to compliant businesses
 - External Verifiers
 - Centralisation of Food Control – lack of local control



Any Questions????

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