



Food Safety Update

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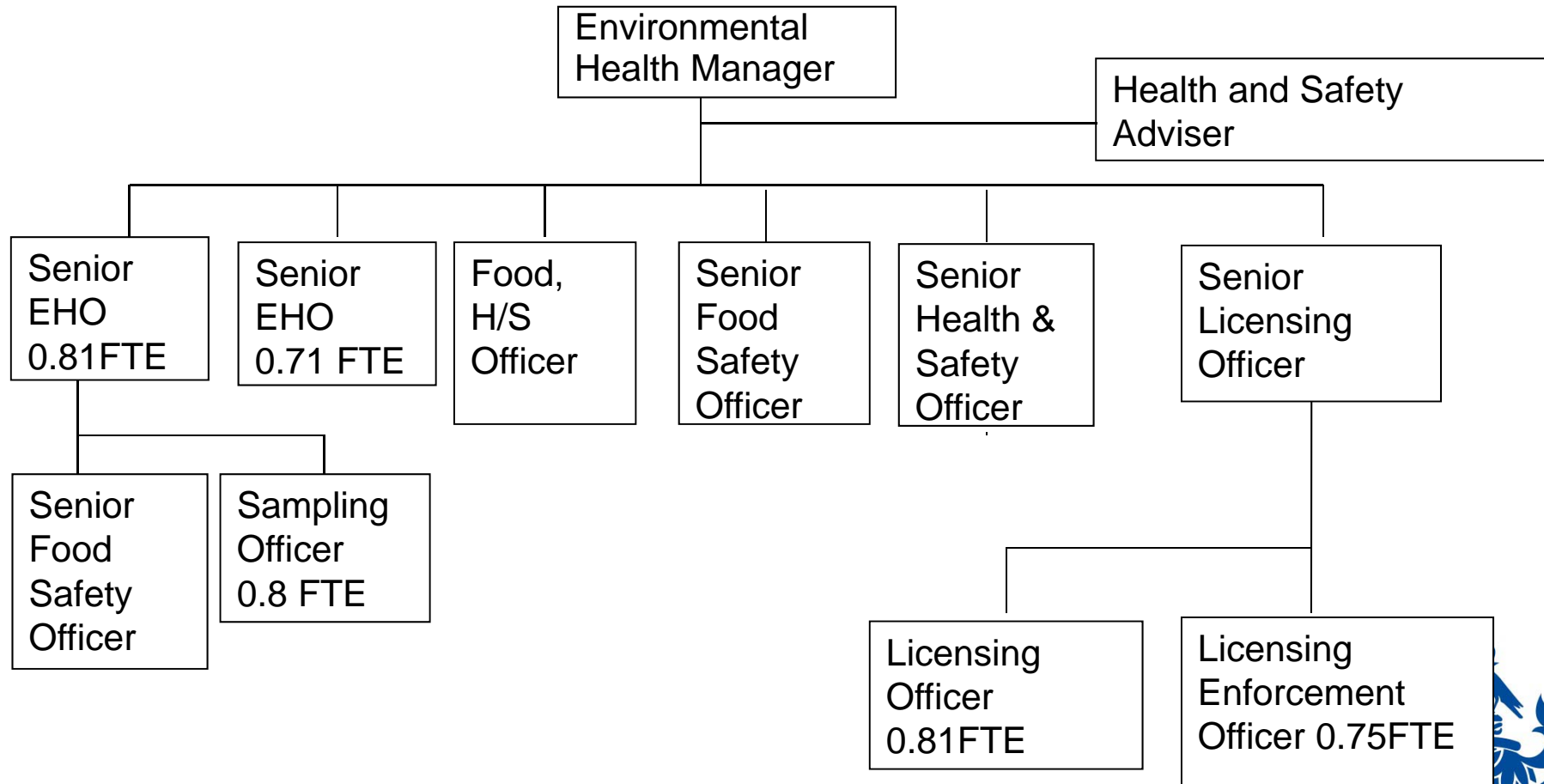


What's included

- Who we are – changes in staffing
- Performance 2016/17 and 2017/18
- Food Hygiene Rating Scheme – where we are
- Improvement in FHRS
- Better Business for All
- Large Outdoor Music Event
- Infectious Diseases
- The future / emerging issues....



Food, Health & Safety and Licensing



Posts lost

- Licensing Manager 1 FTE
- 0.5 FTE Admin food/health and safety
- 0.30 FTE Licensing Admin
- Admin moved to central team within in Planning Support



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.....



2016 /17 a look back

2016/17	Interventions Achieved			Due Interventions Outstanding		
	Orig	Adj	Tot	Orig	Adj	Tot
Premises Rating - A	21	0	21	0	0	0
Premises Rating - B	91	0	91	8	9	9
Premises Rating - C	189	0	189	28	33	33
Premises Rating - D	174	0	174	66	84	84
Premises Rating - E	24	0	24	110	383	383
Premises Rating - Unrated	165	0	165	0	0	0
Premises Rating - Outside	0	0	0	0	0	0
Totals	664	0	664	212	509	509

Average 56.6% achieved



2017/18

2017/18	Interventions Achieved			Due Interventions Outstanding		
	Orig	Adj	Tot	Orig	Adj	Tot
Premises Rating - A	11	0	11	0	0	0
Premises Rating - B	88	0	88	6	-1	5
Premises Rating - C	164	0	164	24	-3	21
Premises Rating - D	241	0	241	31	0	31
Premises Rating - E	305	0	305	298	33	331
Premises Rating - Unrated	166	0	166	0	90	90
Premises Rating - Outside	0	0	0	0	0	0
Totals	975	0	975	359	119	478

Average 67.1% achieved

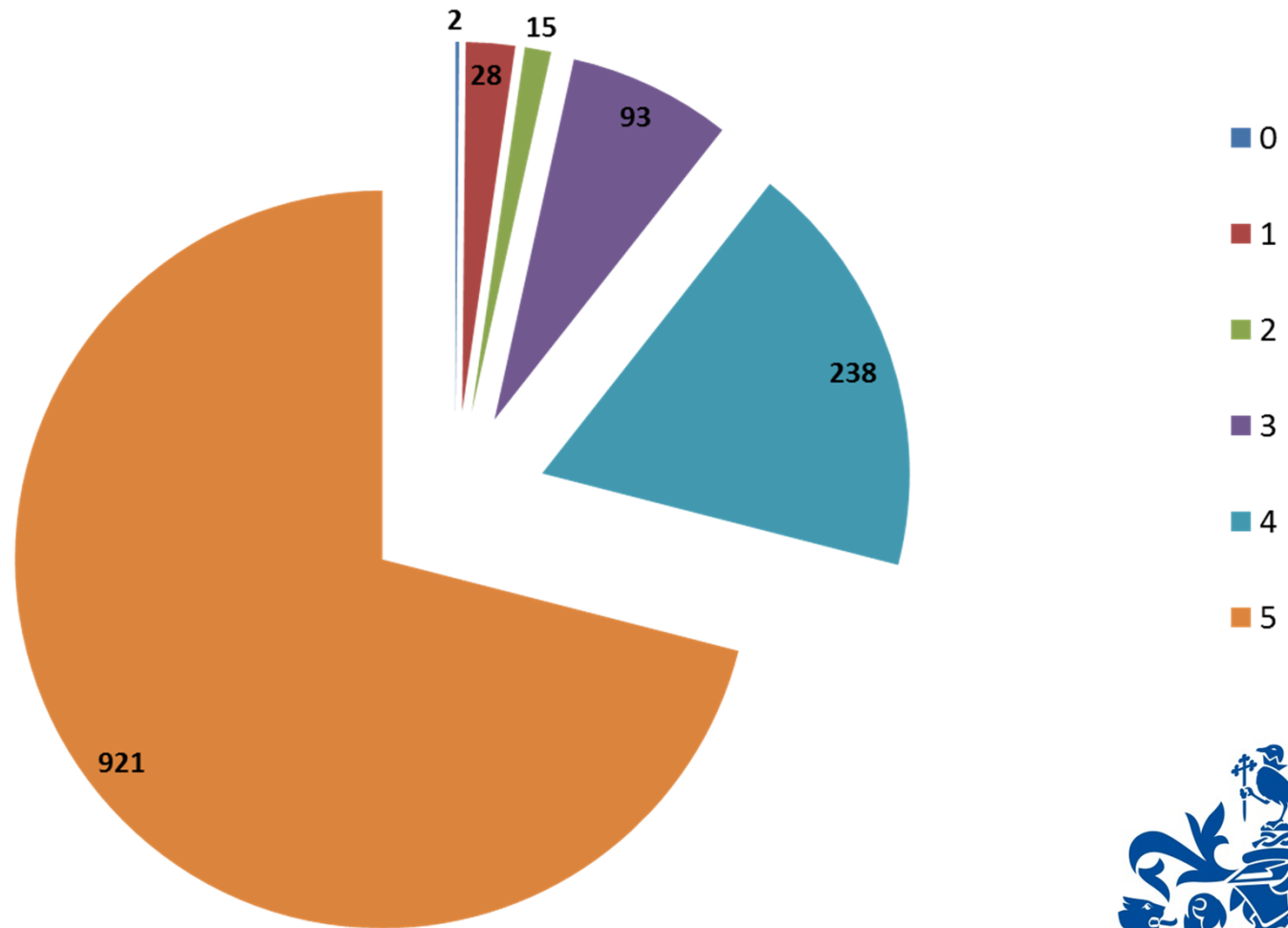


Intervention Strategy for Food Safety

- Priority for pro-active inspection work are Category A, B and C premises,
 - A - 6 monthly; B – annually; C – every 18 months; D – every 2 years
- Interventions for D rated premises will be on the basis of alternative interventions and official control intervention on a rotational basis.
- Unrated and overdue premises will be targeted via a triage system
- The key alternative enforcement strategy used is self-assessment questionnaires for E rated premises.
- Additionally education and advice in the form of Level 2 and Level 3 training



Food Hygiene Ratings – Distribution Over Time



Improvements in FHRS

- 0-2 average score of most takeaways in Norfolk St.
- Prosecution for Food Hygiene and H/S offences



The Good News

- 4-5 is the score of the majority of places currently in Norfolk Street



Better Business for All

- To support businesses in the New Anglia LEP area to thrive and grow because it is good for our area.
- To make it simple and straightforward for businesses to work with us so it is as easy as possible for them to comply with the law; and
- To ensure our actions demonstrate that we regulate openly, fairly, transparently and proportionately.



Anticipated outcomes for business

Improving Business Confidence by:	Reducing Costs to Business by:	Realising Wider Economic Benefits by:
<p>Regulators having greater empathy and understanding of business needs.</p> <p>Ensuring a no wrong door approach to regulation which will ensure that business gets the advice they need from the right people.</p> <p>Reserving enforcement for those businesses who deliberately disregard compliance thus giving a level playing field for businesses.</p>	<p>Providing accurate advice on compliance.</p> <p>Finding appropriate solutions to enable compliance and minimise risk.</p> <p>Assisting businesses to get it right first time.</p> <p>Ensuring advice differentiates between legal requirements and good practice.</p>	<p>Supporting businesses to thrive and grow</p> <p>Providing advice to business start-ups, those who wish to grow and those who wish to export.</p> <p>Work with partners including NALEP and the Growth Hub to ensure a seamless service to business and ensure the right support is provided.</p> <p>Linking businesses to DIT for support on exports</p>



Anticipated outcomes for regulators

Improving Business Compliance by:	Improving service efficiency and promoting growth opportunities by:	Improving relationships with business by:
<p>Better communication of regulatory standards to businesses.</p> <p>Better targeting of effort towards higher risk, lower performing businesses.</p> <p>Helping to access relevant information advice in more efficient ways through channels that businesses use and trust.</p>	<p>Helping businesses to save on the cost of compliance.</p> <p>Attracting and growing compliant businesses to the New Anglia area.</p> <p>Avoiding duplication of regulatory effort.</p>	<p>Helping businesses understand that regulators are there to help them to comply first time.</p>



Houghton Hall music festival

- Involves whole service area:
 - Food Safety
 - Private Water Supplies
 - Health and Safety
 - Licensing



Private water supply plant room



Pipework and tanks



Food vendors setting up



One Venue



Staging areas



Floating restaurant



Day one of the festival



Infectious diseases

- Campylobacter – outbreak association with sous vide chicken;
- Sampling smoked sausage, salad
- Influx of cryptosporidium



FSA re-modelling food enforcement

- Still no further forward!!!!
 - Watch this space.....



Any Questions????

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