



# Food Safety Update

Vicki Hopps  
Environmental Health Manager

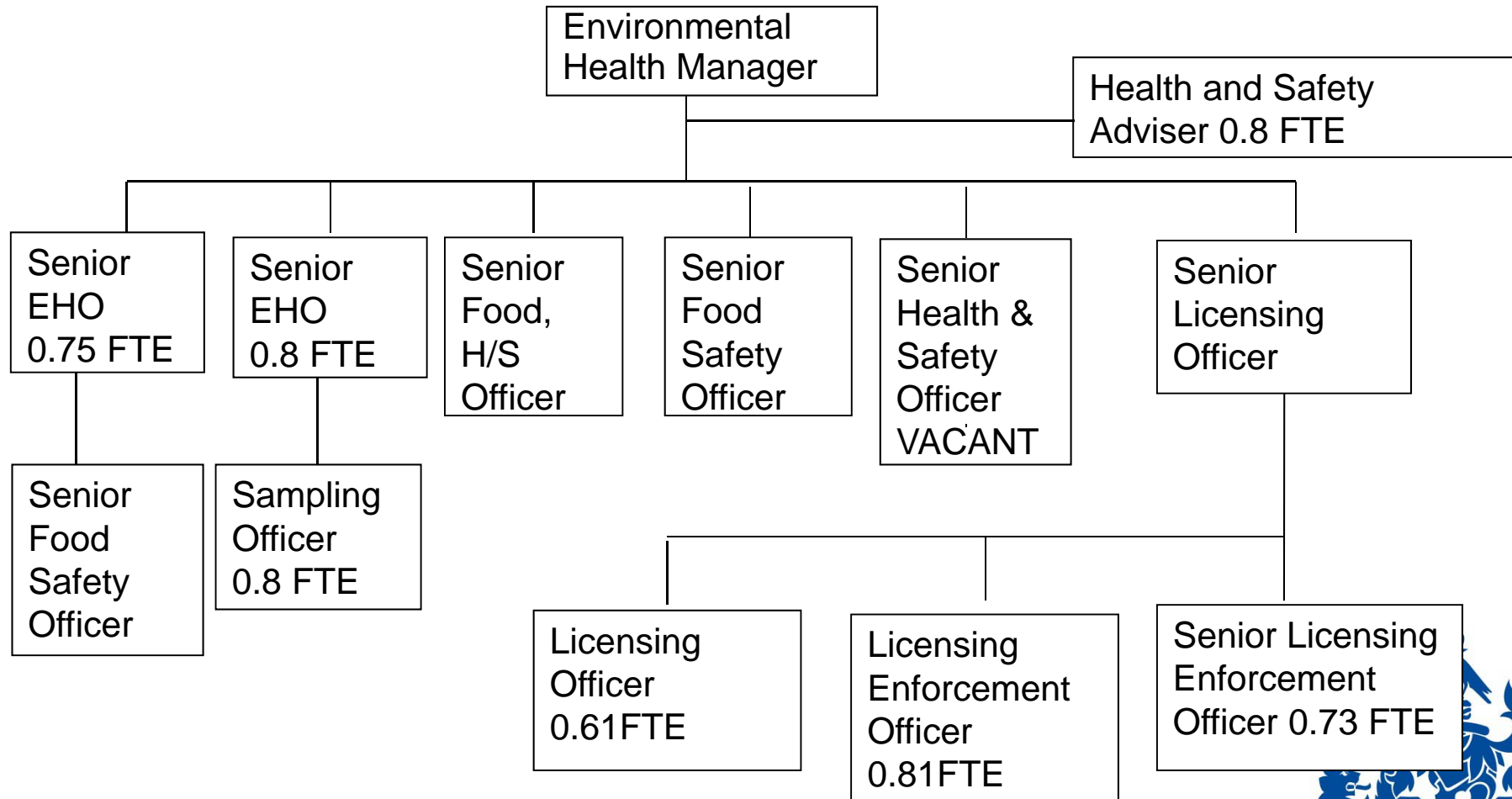


## What's included

- Who we are – changes in staffing
- Performance 2016/17 and 2017/18
- Food Hygiene Rating Scheme – where we are
- Recent Prosecution
- Infectious Diseases
- The future / emerging issues.....



# Food, Health & Safety and Licensing



# What we do

## Food Safety

- Food hygiene inspections / food complaints
- Food, water and shellfish sampling
- Private water supplies
- Investigate infectious diseases
- Ship sanitation certificates
- Export certificates

## Health and Safety

- Health & safety inspections / investigation of accidents / complaints
- Cooling towers
- Notification of asbestos removal work
- Lifting Operation thorough examination reports
- Registration of skin piercers e.g. tattoo, acupuncture, electrolysis.....



# Corporate Health and Safety

- Advise the Council and its officers on all aspects of Health and Safety, including the development of corporate Health and Safety policies and related Action Plans.
- Provide advice, support and training for Managers across the Authority in developing and implementing Service Level Health and Safety policies and related Action Plans.
- To carry out inspections of high risk premises as required in line with the current codes of practice.
- Instigate investigations into complaints and accidents. Take appropriate action as authorised by the Council in accordance with procedures laid down.



# 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
<b>Totals</b>	975	0	975	359	119	478

**67.1% achieved**



# 2018/19

	Interventions Achieved			Due Interventions Outstanding		
	Orig	Adj	Tot	Orig	Adj	Tot
Premises Rating - A	12	0	<b>12</b>	1	0	<b>1</b>
Premises Rating - B	71	0	<b>71</b>	15	0	<b>15</b>
Premises Rating - C	164	0	<b>164</b>	49	0	<b>49</b>
Premises Rating - D	122	0	<b>122</b>	50	0	<b>50</b>
Premises Rating - E	362	0	<b>362</b>	93	0	<b>93</b>
Premises Rating - Unrated	184	0	<b>184</b>	0	80	<b>80</b>
<b>Totals</b>	<b>915</b>	<b>0</b>	<b>915</b>	<b>208</b>	<b>80</b>	<b>288</b>

**76.1% achieved – target is 80%**



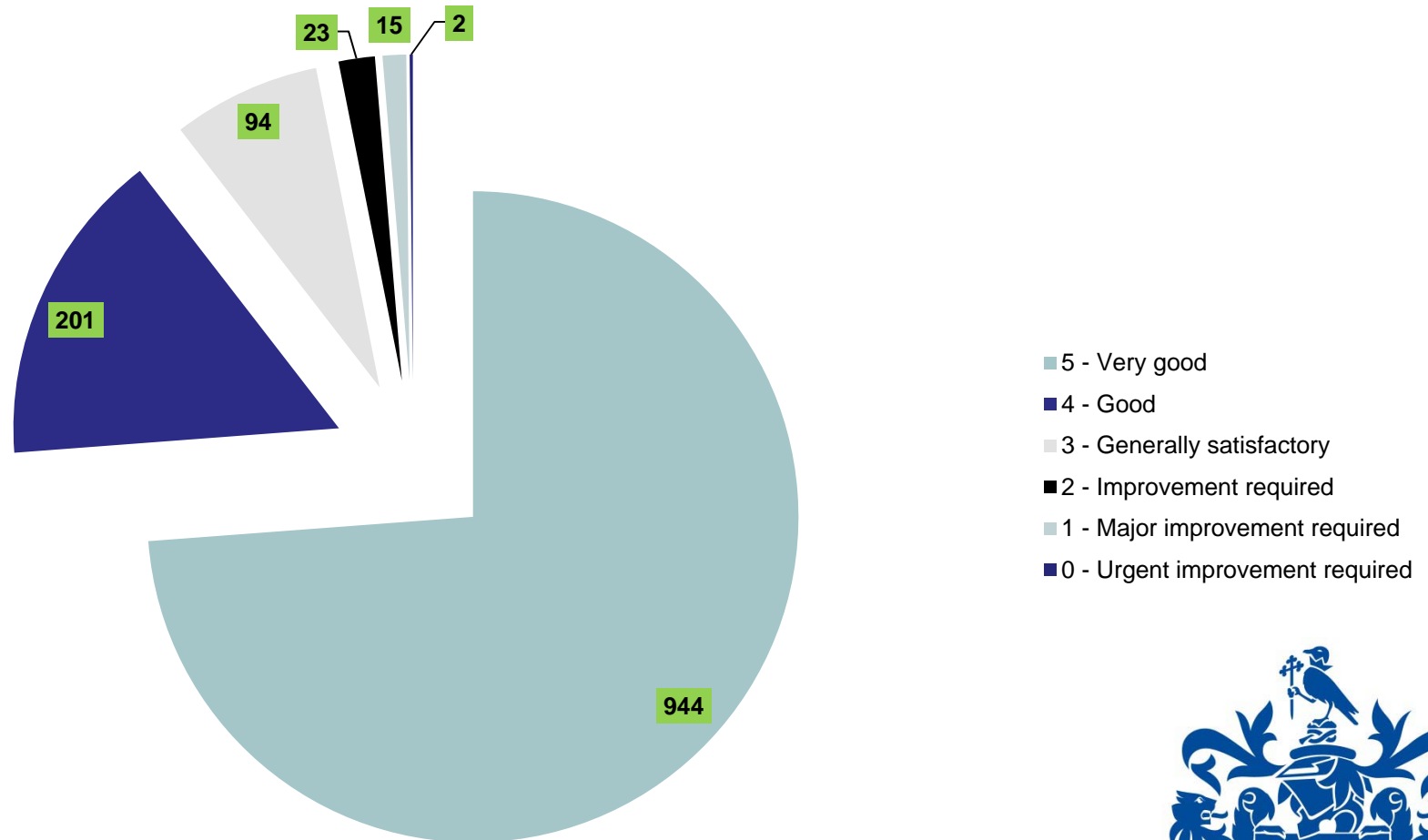
# Intervention Strategy for Food Safety

- 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 (Aug 2019)



# Charging for Re-rating visits

- The [Food Hygiene Rating Scheme](#) in England has been running for over 5 years.
- A local business is able to ask the Council to carry out a re-rating inspection to obtain an improved hygiene rating.

## RECOMMENDATION

- To introduce a charge of £225 per visit to cover the costs incurred by the Council in carrying out re-rating inspections requested by businesses under the FHRS.

## Reason for Decision

- Over the last 3 years an average of 51 re-rating inspections were carried out in the borough which, had cost recovery at this level been operating, would have brought in £11,475 over the 3 years.



# Prosecution - Shoreside 1000

## Offences

- Fail to implement and maintain HACCP procedures
- Fail to Keep food premises clean
- Inadequate hand washing materials
- Fail to keep ingredients in conditions to protect from contamination
- Inadequate provision for the storage and disposal of waste
- Inadequate level of personal
- Failure to ensure staff are suitably trained
- Obstruction of Officers



# Shoreside 1000

## Fines

- Fines of £3K, £6K, £12K and £24K. Total - **£45,000**
- Fines reduced to £1K, £2K, £4K and £6K respectively, on appeal. Total - £13,000
- Costs in Magistrates' Court **£3612.47**
- **Hygiene Prohibition Order**



# Shoreside 1000



























# Infectious diseases

- Clostridium perfringens – outbreak association with cheese;
- Raw veg and salad – Listeria monocytogenes outbreak linked to sweetcorn;
- Increase in Giardia notifications



# FSA re-modelling food enforcement

- Still no further forward!!!!
  - Watch this space.....it's only be 3 years!



# Any Questions????

Contact:

[vicki.hopps@west-norfolk.gov.uk](mailto:vicki.hopps@west-norfolk.gov.uk)

01553 616307

[foodhygieneandsafety@west-norfolk.gov.uk](mailto:foodhygieneandsafety@west-norfolk.gov.uk)

