

COUNCIL

Wednesday 23 September 2015

JOINT FOOD AND HEALTH AND SAFETY SERVICE PLAN 2015/2016 (REP1228)

EXECUTIVE SUMMARY

- 1. The Council is required to produce a Food and Health and Safety Service Plan in the format prescribed by the Food Standards Agency (FSA) in its Framework Agreement on Local Authority Law Enforcement and as required by the Health and Safety Executive (HSE), as set out in the new National Local Authority Enforcement Code Health & Safety at Work England, Scotland and Wales.
- 2. The Service Plan must be submitted for member approval and must be reviewed to identify the Council's performance against the Service Plan, any variance from the plan and areas for improvement in the service.
- 3. This year's Service Plan includes information on the Council's performance in meeting targets, set out in the Service Plan for 2014/15, and recommends to Council the approval of a Food and Health and Safety Service Plan for 2015/16.

Is the report Open or Exempt?	Open
Wards Affected:	All
Cabinet Member:	Councillor Mary Rudd
	Cabinet Member for Community Health and Safety
Supporting Officer:	Phil Gore
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1 INTRODUCTION

- 1.1 The Food Standards Agency (FSA) Framework Agreement and Health and Safety Executive (HSE) National Local Authority Enforcement Code require the Council to review its performance against the 2014/15 Food and Health and Safety Service Plan, identify any variance from the plan and areas for service improvement.
- 1.2 As well as reviewing past performance the Council is also required to approve a new Food and Health and Safety Service Plan for 2015/16.

2 REVIEW OF SERVICE PLAN 2014/15

- 2.1 The Council's performance in meeting targets identified within the 2014/15 Service Plan, and any variance, is contained in paragraphs 7.1 and 13.1 of this year's Service Plan, which is attached as Appendix A to this report.
- 2.2 Members' attention is also drawn to the key achievements delivered in 2014/15, which are set out in paragraphs 7.2 and 13.2.
- 2.3 Areas for service improvement are set out in paragraphs 8 and 14.

3 SUFFOLK FLEXIBLE WARRANT SCHEME

- 3.1 A countywide flexible warrant scheme has been finalised in 2015/16 which is underpinned by a legal agreement between the district and borough councils and Suffolk County Council Trading Standards Department. This mutual aid agreement allows for the flexible deployment of resources across Suffolk local authorities in the event of a major incident such as a widespread outbreak of food poisoning, an animal health incident (which would be led by Suffolk County Trading Standards) or a significant fatal accident investigation.
- 3.2 As well as providing a mechanism for securing additional resource, the agreement also recognises the increasing pressure on local authority resources and the difficulty this creates in maintaining specialist expertise and competence across a wide range of Environmental Health functions.

4 NATIONAL FOOD HYGIENE RATING SCHEME

- 4.1 In the three years that the National Food Hygiene Rating Scheme has been operating in Waveney we have seen an increase of 51% in the number premises achieving the highest rating of 5, very good. This represents an additional 228 premises that have improved standards to achieve the highest rating. In premises with a rating of 4 (good) we have seen an increase of 19%, the equivalent of an additional 33 premises.
- 4.2 To help increase the impact of the scheme even further, the Food & Safety Team will be applying for an FSA grant in 2015 to cover the cost of a project to encourage businesses rated 3, 4 or 5 to display their ratings on the premises for the benefit of customers and the business.

5 HEALTHIER FOOD AWARD

5.1 During 2015 the team will be working with colleagues across the county on the introduction of a Healthier Food Award scheme encouraging businesses to provide healthy food choices for their customers as part of a Public Health Suffolk initiative supporting the Suffolk health and wellbeing agenda.

6 FINANCIAL AND GOVERNANCE IMPLICATIONS

6.1 There are no new financial implications for the Council from the proposals within this year's Service Plan. Targets and service improvements will be met from budgets already approved for the delivery of the services in 2015/16.

7 CONSULTATION

7.1 The Overview & Scrutiny Committee was consulted on 8 July 2015 prior to consideration by Council.

8 OTHER OPTIONS CONSIDERED

8.1 The FSA Framework Agreement and HSE National Local Authority Enforcement Code set out in detail the requirements of local authority Food Safety and Health and Safety Service Plans and the framework and guidance has been used in the drafting of the Service Plan attached to this report. No other options were considered.

9 REASON FOR RECOMMENDATION

9.1 The Council is required under the FSA Framework Agreement and HSE National Local Authority Enforcement Code to approve a Food and Health and Safety Service Plan for 2015/16 and review its performance in 2014/15.

RECOMMENDATIONS

- That the Food Safety and Health and Safety performance against the Service Plan for 2014/15 be noted.
- 2. That the Service Plan for 2015/16 be adopted.

APPENDICES	
Appendix A	Joint Food and Health and Safety Service Plan 2015/16

Date	Available From
April 2010	FSA Framework Agreement http://www.food.gov.uk/multimedia/pdfs/enforcement/frameworkagreementno5.pdf
May 2013	National Local Authority Enforcement Code http://www.hse.gov.uk/lau/publications/national-la-code.pdf