

## Appendix 1

### Food and Safety Team Service Plan Summary 2023 – 2024

#### Introduction

The food and safety team are responsible for a range of functions, including undertaking food safety regulation, the monitoring and enforcement of workplace health and safety and a range of licensing functions, including animal activities, caravan sites and skin piercing and for operating the event safety advisory group.

This workplan is a summary of priorities within the team's overall service plan relating to the delivery of the food hygiene and safety service.

The aim of the food service plan is to protect the public from potentially dangerous foods and poor food hygiene practices.

#### Priorities

1	To inspect all newly registered food businesses. All businesses will be triaged to ensure that inspections are prioritised according to their risk.
2	To inspect all poor performing or high-risk food businesses – that is those businesses with a food hygiene rating of 0, 1 or 2 (i.e., not broadly compliant), or businesses with a risk rating of A or B due inspection, and all approved businesses.
3	For businesses due an inspection, with a risk category of C which are broadly compliant, to alternate between an inspection/audit or another defined action which takes less time and is less intrusive on the business.
4	To carry out an appropriate intervention on all due D rated food businesses, as well as completed all outstanding D rated food businesses inspections following the pandemic – this may be either inspection/audit, or another 'official control', or another action which may be undertaken by new or unqualified staff.
5	To continue to carry out alternative enforcement action on low-risk E rated establishments. This may be an inspection if there have been substantial changes to the business, but in many cases will consist of gathering information on the business. The aim is to contact 50% of these outstanding businesses during 2023/24.
6	To support the operation of the national food hygiene rating scheme by providing businesses with and publishing their rating following food hygiene inspections, and by offering businesses safeguards, including the opportunity to be re-inspected and provided with a new food hygiene rating.
7	To undertake the sampling of food and food business environmental sampling to support work locally and nationally. To investigate where unsatisfactory results are identified.
8	To investigate all GP notifications of notifiable food-borne infectious and suspected food poisoning outbreaks. Take any necessary actions arising from the investigation and to report outcomes to assist in national surveillance.
9	To undertake an urgent response to safeguard residents. This may include responding to 'Food Alerts' as directed by the Food Standards Agency, taking local action where it may be necessary to withdraw, seize or detain food, or through the closure of a food business where an imminent risk to health is identified.
10	To respond to and when appropriate to investigate complaints and requests for service such as food complaints and premises complaints.

11	To continue to offer support to businesses through the Primary Authority partnership scheme.
12	As directed and by agreement with Hampshire Trading Standards or the Food Standards Agency, to inspect some primary production businesses, particularly those for which enforcement may be shared. This may include fishing vessels, deer larders and fruit farms.
13	In all areas of work identified above, to act in accordance with our enforcement policy to select the most appropriate course of action for dealing with issues of non-compliance. This may range from the provision of advice to service of enforcement notices, and where appropriate the taking of enforcement action to deal with cases of blatant disregard for the law.
14	To engage in and support the Food Standards Agency's review of the delivery of food control in England and Wales.