

FOOD AND SAFETY SERVICE PLAN 2018 – 2019

1. INTRODUCTION

- 1.1 The aim of the Food and Safety Team is to protect the public from potentially harmful foods and poor food hygiene practices.
- 1.2 This report provides an update to the Environment Overview and Scrutiny Panel on the team's work plan for 2018/19 in order to protect the health of residents and visitors to the New Forest.

2. FOOD SERVICE PLAN 2018 - 2019

- 2.1 The food service priorities have been reviewed and are set out in the Food Service Plan, which is attached as Appendix 1. The plan details the proposed work to be undertaken over the coming year.
- 2.2 The work to be undertaken can be broken down into that which is a statutory requirement, and that which supports the wider public health agenda, in support of the Council's Corporate Plan.
- 2.3 There is a statutory requirement to undertake periodic interventions of all registered food businesses. The Food Standards Agency provides guidance on the frequency and nature of such interventions, and this service follows this risk based guidance when designing the work programme. The team take a staged approach to enforcement which is in accordance with the food safety enforcement policy.
- 2.4 The food safety inspection programme is supported by a food sampling plan and by taking appropriate action on intelligence received, which can be through service requests or food or premises complaints, from food poisoning and infectious disease notifications, and Food Standards Agency Alerts.
- 2.5 The food team supports local businesses and the wider community by providing food safety advice, offering re-inspections to businesses to improve their food hygiene rating score and more recently investigating the opportunity to provide Primary Authority Partnerships.
- 2.6 In the last year the team have launched the Eat Out Eat Well Scheme which reviews the nutritional content of food provided in the food business and offers greater consumer choice. The team is supported National Food Safety Week 2018, promoting the importance of good food hygiene in the home, with a focus on how people can ensure that they keep their food safe when trying to save money. Assistance is given to businesses with advice to help them comply with new regulations (i.e. legislation to limit the production of acrylamide in Food).
- 2.7 Work is carried out in an effective and efficient manner by combining food safety and health and safety inspections where relevant in food businesses.
- 2.8 A competency framework has been designed which ensures that officers are competent to carry out their roles and receive the necessary training to effectively serve New Forest District Council.

3. SERVICE IMPROVEMENTS 2018/19

3.1 Officers from the Environmental Protection Team will receive training over the coming months to enable them to undertake some low risk food interventions. This will improve resilience across the service and ensure that all statutory work is completed on time.

3.2 Monthly Flash Reports are produced which evidence the team's achievements, future priorities, provided statistics on performance and work completed and highlight any possible risks.

4. RECOMMENDATIONS

4.1 That the panel recognises and supports the work programme for the Food Safety Team for 2018/19.

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Background Papers:

Food Service Plan