

Food and Safety Team - Work Plan 2025 – 2026

Introduction

The food and safety team is 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 (SAG).

This workplan is a summary of those priorities contained 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.

High priority / Programmed service

1	To undertake full inspection or audit of all due high risk food premises – i.e., businesses with a food hygiene rating of 0, 1 or 2 (non-broadly compliant), or businesses with a risk rating of A or B. To also inspect all due approved businesses.
2	To triage all newly registered food businesses, and to promptly inspect all identified as high risk due to foods proposed, scale, frequency and any specified processing.
3	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.
4	For businesses due an inspection, with a risk category of C which are broadly compliant, to alternate between an inspection/audit or another official control, which takes less time and is less burdensome on the business.
5	Infectious Disease: To investigate notifiable foodborne infections and suspected food poisoning outbreaks in line with UK Health Security Agency guidance. To take any necessary actions arising from the investigation and to report outcomes, to assist in national surveillance.

Reactive service

6	To respond promptly to certain notifications to safeguard residents. This may include responding to 'Food Alerts' as directed by the Food Standards Agency; taking local action as necessary to withdraw, seize or detain food; due to notification of food incidents or food hazards; or, through the closure of a food business where an imminent risk to health is identified
7	To respond to and when appropriate to investigate complaints and requests for service such as food complaints and premises complaints.

Lower priority

8	To inspect triaged lower risk newly registered businesses within 4 months of commencement.
9	To undertake the sampling of food and food business environmental sampling to support work locally and nationally. To investigate where unsatisfactory results are identified.
10	To carry out an appropriate intervention on due D rated food businesses, as well as complete outstanding D rated food businesses inspections – this may be either inspection/audit, or another 'official control', or another action which may be undertaken by new or unqualified staff.
11	To carry out alternative enforcement action on lower-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.
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.