

## CABINET

<b>Date of Meeting</b>	Tuesday, 18 July 2017
<b>Report Subject</b>	Food Service Plan for Flintshire County Council 2017-18
<b>Cabinet Member</b>	Cabinet Member for Planning and Public Protection
<b>Report Author</b>	Chief Officer (Planning & Environment)
<b>Type of Report</b>	Operational

### EXECUTIVE SUMMARY

The Food Service Plan 2017-18 provides an overview of the Food Service. It sets out the aims and objectives for the forthcoming year and how these are to be achieved. The Plan also contains a review of performance of the service against the Food Service Plan 2016-17.

### RECOMMENDATIONS

1	That members approve the Food Service Plan 2017-18.
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## REPORT DETAILS

1.00	<b>EXPLAINING THE FOOD PLAN FOR FLINTSHIRE COUNTY COUNCIL 2016-17</b>
1.01	Local Authorities throughout the U.K. have been directed by the Food Standards Agency (FSA) to take the necessary action to implement the Framework Agreement on Official Feed and Food Controls by Local Authorities. This Framework Agreement became operational from 1st April 2001. The Framework has been developed to ensure a consistent food law enforcement service throughout the country.
1.02	The Service Plan has been produced by officers of the Food Safety and Standards Team within the Planning and Environment portfolio in line with the model format contained within the Framework Agreement. It outlines the proposals for service delivery for the period 1st April 2017 to 31 March 2018. It also contains a review of the Service Plan for 2016-17 with overall performance for 2016-17 detailed in Appendix 3 within the Service Plan.
1.03	The elements of the Food Service, namely Food Safety, Food Standards and Animal Feed are managed by two Team Leaders, namely the team leader Food Safety and Food Standards and Team Leader Trading Standards Compliance and Animal Health. Both team leaders report in to the Community and Business Protection Manager.
	<p>Key Achievements for 2016 – 17 include:</p> <ul style="list-style-type: none"> <li>• Achieving 100% of programmed Food Hygiene across all risk bands, as defined by the Food Law Code of Practice (Wales) April 2014</li> <li>• Exceeding the target for the percentage of new food businesses we became aware of within the year receiving an inspection for both Food Hygiene and Food Standards</li> <li>• Achieving 100% of programmed A and B risk band Food Standards inspections</li> <li>• Achieving 94% of programmed C risk band (low risk) Food Standards inspections.</li> <li>• The percentage of premises with a Food Hygiene rating of 5 has increased from 71.9% to 74.5%. with 96.3% of businesses have a rating of 3 or higher compared to 95.7% in the previous year.</li> <li>• Carried out survey work on non-display of food hygiene ratings in all 0 - 2 rated premises</li> <li>• As a result of the work carried out in Opson VI on Food Supplements, we identified a product which contained a substance not permitted in food. This resulted in a national Food Incident and the product being removed from the market.</li> <li>• Achieving 100% of Feed inspections and sampling</li> <li>• Developing one officer to become fully qualified and competent on the delivery of Feed official controls</li> </ul> <p>Targets for 2017 – 18 include:</p> <ul style="list-style-type: none"> <li>• To inspect all premises for both Food Hygiene and Food Standards</li> </ul>

	<p>that are due their food inspections this year.</p> <ul style="list-style-type: none"> <li>• To identify and inspect all premises that are not currently registered as a food business but sell food supplements to customers.</li> <li>• To inspect all premises that fall within the scope of the Food Hygiene Rating (Wales) Act 2013 but have had an Alternative Enforcement Strategy questionnaire as their last intervention since mandatory display of ratings was introduced in November 2013.</li> <li>• To develop our website pages in relation to our service area to signpost businesses and consumers to advice and updates on food legislation.</li> <li>• To further develop two officers to the Competent level for delivering the Feed service</li> <li>• To inspect all premises programmed for Feed inspections and to undertake all sampling allocated to us.</li> </ul>
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<b>2.00</b>	<b>RESOURCE IMPLICATIONS</b>
2.01	The cost of implementing the plan will be met within the existing Planning and Environment portfolio budget.

<b>3.00</b>	<b>CONSULTATIONS REQUIRED / CARRIED OUT</b>
3.01	None required.

<b>4.00</b>	<b>RISK MANAGEMENT</b>
4.01	The Plan follows the 'farm to fork' principle to ensure food is safe for consumption by all.

<b>5.00</b>	<b>APPENDICES</b>
5.01	Appendix 1 - Food Service Plan 2017-18

<b>6.00</b>	<b>LIST OF ACCESSIBLE BACKGROUND DOCUMENTS</b>
6.01	<p>None</p> <p><b>Contact Officer:</b> Helen O'Loughlin Team Leader Food Safety and Food Standards</p> <p><b>Telephone:</b> 01352 703390 <b>E-mail:</b> helen.o'loughlin@flintshire.gov.uk</p>

7.00	GLOSSARY OF TERMS
7.01	<p><b>Food Standards Agency Wales</b> - is a non-ministerial government department supported by seven agencies and public bodies. It is the central competent authority for the UK in relation to European Union food legislation. In Wales, it is responsible for Food Safety and Hygiene and Food Labelling Policy. It works with local authorities to enforce Food Safety, Standards and Feed regulations.</p> <p><b>The Framework Agreement on Official Feed and Food Controls by Local Authorities</b> – sets out what the Food Standards Agency expects from local authorities in their delivery of official controls on feed and food law. It was developed in consultation with local authorities, local government associations and the relevant professional bodies.</p> <p><b>Food Law Code of Practice (Wales) 2014</b> - the Food Law Code of Practice is issued under section 40 of the Food Safety Act 1990 (the Act), regulation 24 of the Food Hygiene (Wales) Regulations 2006, 1 and regulation 6 of the Official Feed and Food Controls (Wales) Regulations 2007, and sets out the execution and enforcement of that legislation by Food Authorities. It relates to Wales only. The code specifies how a local authority should risk rate a food business following its inspection which determines the frequency of food hygiene and standards inspections of that business. For Food Hygiene there are five risk bands A – E, for Food Standards there are three risk bands, A – C.</p> <p><b>Opson VI</b> - Opson is an international operation which is ran annually. Interpol and Europol take the lead for this and its purpose is to target counterfeit and substandard foodstuffs worldwide. For last year’s operation, Opson VI, Food Supplements was chosen in Wales as this is a priority area for the Food Standards Agency and has been an issue across Europe due to the use of unsafe substances such as DNP, the adulteration of food supplements or the mislabelling of products such as making unsubstantiated health claims.</p> <p><b>The Feed Law Code of Practice (Wales) 2014 (FLCP)</b> - sets out instructions and criteria to which local authorities ‘the feed authorities’ should have regard when engaged in the enforcement of animal feed law. Feed authorities must follow and implement the provisions of the Code that apply to them. It relates to Wales only. There is separate provision in England. This also specifies the level of qualification and competency of the officers who undertake Feed official controls.</p> <p><b>Food Hygiene Rating (Wales) Act 2013</b> – this Act introduces a national food hygiene rating scheme in Wales.</p> <p><b>Alternative Enforcement Strategy</b> – every Competent Authority must devise an Alternative Enforcement Strategy to determine how they will conduct official controls duties at premises rated as low risk (i.e. risk band E for food hygiene and risk band C for food standards). Food Hygiene Ratings cannot be awarded as a result of this type of intervention. Ratings can only be awarded on the basis of a full food hygiene inspection of the</p>

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