

FOOD SERVICE PLAN 2018-19

1 Purpose

- 1.1 To allow scrutiny committee to review the 2018-19 food service plan and suggest any comments for inclusion in future plans.

2 Recommendations

That members:

- 2.1 Note the contents of the 2018-19 Food Service Plan and make any comments ahead of the Cabinet Member decision.
- 2.2 Make any relevant comments or suggest information for inclusion in future Food Service Plans.

3 Supporting information

3.1 Under European food law the Food Standards Agency (FSA) are deemed to be the competent authority. To ensure these powers are exercised consistently across the country by local authorities the FSA has developed a framework agreement part of which includes the production by each local authority of a food service plan.

3.2 Service plans are seen as an important part of the process to ensure that national priorities and standards are addressed and delivered locally.

3.3 The details to be contained in the plan are specified by the FSA. Plans must contain the following information.

- Service Aims and Objectives
- Background
- Service Delivery
- Resources
- Quality Assessment
- Review

3.4 The Aylesbury Vale Food Service Plan for 2018-19 is attached to this report as Appendix 1.

3.5 The key features of the plan are:

- There are 1798 registered food businesses in Aylesbury Vale.
- Premises are given a risk rating, A to E. Resources are targeted to ensure higher risk premises (A, B, Non-compliant C and Unrated) are inspected in accordance with the FSA Code of Practice.
- The number of premises which are deemed to be “broadly compliant” with the law is 98%.
- In 2017/18 in total we achieved 87% of our programmed interventions. 99.3% of premises inspections rated A- non compliant C were completed.
- The backlog of unrated inspections from the previous year has been reduced by 84.
- The plan identifies areas of improvement or exploration to improve efficiency and to ensure we are offering the best service to our customers. These include:

- Continue to review the premises database with a focus on category E rated premises to ensure that where appropriate, these premises are correctly classified as outside the programme. This will improve the database accuracy and ensure resources are targeted to those requiring intervention and based on risk to public health.
- Enforcement Officers will be encouraged to undertake more targeted partial inspections for some category C premises and for the majority of D rated premises such as pubs and restaurants with broadly compliant hygiene scores or higher. We believe that there are many advantages of an inspection compared with sending a questionnaire; businesses also tell us they prefer an inspection as an opportunity to speak to a food safety officer. A partial inspection will also help reduce the inspection time meaning we can focus more time and resource on those businesses that are non compliant.
- Enforcement Officers are to continue to target D and E Rated premises who did not return questionnaires last year. If necessary inspections will be carried out. This work will improve the accuracy of our database.
- Continue our work with our Business Development Team to develop our plan to provide advisory services for new businesses to help them understand what they must do to achieve compliance and secure a good food hygiene rating.
- Continue to review the health certificate processes to ensure that we are offering the best service to our business customers.
- Continue to keep abreast of current issues, (particularly Regulating our Future) and cascade information to businesses as required.

4 Resource implications

- 4.1 The plan sets out the staff and financial resources required to deliver the programme of food inspections required to meet FSA targets.

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Background Documents	None