

**CHILTERN DISTRICT COUNCIL
CABINET 21st OCTOBER 2014**

Background Papers, if any, are specified at the end of the Report

FOOD AND HEALTH AND SAFETY BUSINESS PLANS

Contact Officer: Ian Snudden 01494 732057

RECOMMENDATIONS

To approve the joint Food and Health and Safety Service Plan.

To approve the Food and Health and Safety Enforcement Policies.

Relationship to Council Objectives

- (i) Objective 1: Efficient and Effective Customer Focused Services*
- (ii) Objective 2: Safe, Healthy and Cohesive Communities*
- (iii) Objective 3: Conserve the Environment and promote Sustainability*

Implications

- (i) Not a key decision in Forward Plan*
- (ii) Within policy and budgetary framework*

Financial Implications

The services will be delivered within existing budgets

Risk Implications

The Food and Health and Safety service plan demonstrates how the authority is working to achieve two of its key priorities - promoting the good health of local people and working with partners to make the District a safer place to live and work.

Equalities Implications

None

Sustainability Implications

None

Report

- 1 The Food and Health and Safety Service Business Plan details how the food and health and safety enforcement services are to be delivered within the Chiltern District area for the year 2014/15. The plan stems from the Healthy Communities Service Plan and makes a positive contribution towards the Council's Key Objectives and Targets. The plan links into the Council's Performance Management Framework.
- 2 The Service Plan is divided into the issues covered by the Food Standards Agency (FSA) Framework Agreement and the key priorities identified by the Health and Safety Executive's (HSE) Strategy Document. The Service Plan has been placed in the Members' Room.

Food Safety Service 2014/15

- 3 In May 2012, Chiltern DC launched the Food Standards Agency's national Food Hygiene Rating Scheme. Since then the percentage of higher rated premises (rating of 3 or better) has increased from 71.6% to 75.4% and is better than the national average. The percentage of all food premises to be broadly compliant businesses has also increased from 90% to 93% by the end of March 2014. This improvement is a clear indication that the introduction of the scheme has encouraged businesses to raise their standards coupled with the targeted mentoring and coaching of those businesses that are not broadly compliant. The lean thinking approach to inspections has enabled officers to spend more time with those businesses that pose the greatest risk to consumers. Whilst the main approach to inspections is supportive, where businesses persistently fail to engage or improve standards, then more formal enforcement action will continue to be taken.
- 4 The inspection performance indicator has been amended to measure the percentage of food businesses that are broadly compliant. This measure better reflects the impact of the officer's work in achieving improved outcomes and levels of compliance. Currently 95% of food businesses broadly compliant, against a target for 2014/15 of 95%

Health and Safety Service 2014/15

- 5 Whilst health and safety remains a key priority for the Government, it aims to reduce the inspection burden on businesses. The consequence of this is that officers will only inspect high risk businesses i.e. category A, and those businesses that fall within the Health and Safety Executive's national priorities. These priorities cover a range of sector specific interventions and cross-cutting themes. Due to the authority's successful approach to health and safety projects in previous years, no businesses have been identified as requiring inspection in 2014/15. However, an opportunity has arisen to work in

partnership with Public Health England to raise awareness of the need for swimming pool owners to undertake risk assessments for *Cryptosporidia*, a water-borne parasite that cause sickness and diarrhoea.

- 6 As a consequence of the change in inspection emphasis, the performance indicator has been amended to reflect this. Therefore, for 2014/15, the target will be 100% of category A risk businesses inspected.

Food Policy and Health and Safety Enforcement Policy

- 7 Both policies have been amended to better reflect the principles set out in the Regulators' Code issued by the Better Regulation Delivery Office of Department of Business, Innovation and Skills which came into effect in April 2014. The key principles are to supporting growth, engaging with businesses, having a transparent and risk based approach to activities, sharing information between regulators and providing clear information and advice to businesses. The Regulators' Code came into force in April 2014 and applies to local authority regulatory services such as: environmental health, licensing, housing standards, planning enforcement, building control and revenues and benefits. A corporate enforcement policy will be developed in compliance with the code and will be the subject of a future Cabinet report.

Background Papers:

[The Food and Health and Safety Business Plan 2014/15](#)

[Food Policy 2014](#)

[Health and Safety Enforcement Policy 2014](#)
