

Report Title:

Food Service Delivery Plan 2021/22

Report Author(s):

Jon Wells (Senior Environmental Health Officer / COVID 19 Lead)

| Purpose of Report: | To highlight the plan for delivering the Food Service for the current year. |
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| Report Summary: | The Food Service is an important element of our Environmental Health work. The report sets out a plan for delivering this service, which includes the roadmap for recovery of planned interventions following the pandemic and the approach to prioritising our work to ensure our resources, are focussed on where they add greatest value in safeguarding consumers. |
| Recommendation(s): | That the content of the report and appendix be noted. |
| Senior Leadership, Head of Service, Manager, Officer and Other Contact(s): | David Gill (Head of Law & Democracy / Monitoring Officer) (0116) 257 2626 david.gill@oadby-wigston.gov.uk Jon Wells (Senior Environmental Health Officer / COVID 19 Lead) (0116) 257 2692 jon.wells@oadby-wigston.gov.uk |
| Corporate Objectives: | Building, Protecting and Empowering Communities (CO1) Providing Excellent Services (CO3) Growing the Borough Economically (CO2) |
| Vision and Values: | "A Stronger Borough Together" (Vision) Accountability (V1) Respect (V2) Teamwork (V3) Innovation (V4) Customer Focus (V5) |
| Report Implications:- | |
| Legal: | There are no implications directly arising from this report. |
| Financial: | There are no implications directly arising from this report. |
| Corporate Risk Management: | Reputation Damage (CR4) Regulatory Governance (CR6) Failure to Respond to a Significant Incident (CR7) Decreasing Financial Resources / Increasing Financial Pressures (CR1) Political Dynamics (CR3) |
| Equalities and Equalities Assessment (EA): | There are no implications directly arising from this report. |

| Human Rights: | There are no implications directly arising from this report. | |
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| Health and Safety: | There are no implications directly arising from this report. | |
| Statutory Officers' Comments:- | | |
| Head of Paid Service: | The report is satisfactory. | |
| Chief Finance Officer: | The report is satisfactory. | |
| Monitoring Officer: | The report is satisfactory. | |
| Consultees: | • None | |
| Background Papers: | <u>Food Standards Agency (FSA) FSA 21/05/21 Local Authority</u> <u>Recovery Roadmap.</u> | |
| Appendices: | 1. Food Service Delivery Plan 2021/22. | |

1. Background and context

- 1.1 Prior to the pandemic, Local Authorities were expected to undertake all official controls and related activities to ensure food outlets were complying with food hygiene and food standards. During the pandemic however, expectations were adjusted. This was in recognition of the challenges faced in delivering statutory food functions whilst having to prioritise protecting communities from COVID-19. It also reflected the changing business landscape, with many food businesses closing or changing operations. Scarce resources were therefore targeted at the most high-risk establishments while deferring planned interventions, particularly for low risk premises.
- 1.2 The Food Standards Agency (hereafter FSA) have now developed proposals for recovery of planned interventions and other food related activities. The Food Service Delivery Plan 20121/22 (hereafter FSDP) therefore takes account of this advice and the following points:
- Numbers of 'new' food businesses have significantly increased and although some may never have started trading and others will have ceased, the risks associated with them remain largely unknown.
- Some existing businesses may have changed hands while others may start up to capitalise on potential additional trade this year.
- Existing businesses are gradually re-opening, many after prolonged closure, as restrictions in the hospitality sector are lifted, while others will continue to diversify activities to adapt to ongoing changes in the market.
- The highest risk establishments, which represent a relatively small proportion of the total number of establishments, may have missed one or two planned interventions.
- Our resources have been diverted during the pandemic to activities relating to reducing the spread of COVID 19.
- We are receiving reports anecdotally that in some cases hygiene standards have reduced since the onset of the pandemic.

2. The Food Service Delivery Plan 2021/22

- 2.1 This years FSDP has been produced having regard for the advice from the FSA, the profile of establishments across the various risk categories, levels of compliance and typical percentage of premises inspected last year and will,
- Create capacity in the food team by retuning diverted resources back and recruiting for an additional Environmental Health Officer.
- Ensure we can identify and focus on businesses that are trading.
- Revert to the inspection frequencies for those premises posing the greatest risk to public health.
- Identify where risks have changed through assessment of intelligence.
- Improve hygiene and standards compliance and reduce risks by focussing activity where noncompliance is identified.
- Ensure routine operation of the Food Hygiene Rating System (FHRS).
- 2.2 The FHRS is used to provide a snapshot of the standards of food hygiene found at the time of a premises inspection by an Environmental Health Officer. It is designed to help people choose where to eat or shop for food. It is the responsibility of the business to comply with food hygiene law at all times.
- 2.3 The FSDP can be found at Appendix 1 where the detail of all the key work areas and performance metrics along with the current profile of food businesses and compliance levels is contained. To achieve the ambitions set out it is critical that the vacant Environmental Health Officer post is in place by September 2021.